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Authentic White Or Smoked Caciocavallo Cheese Of Italy, Calabria



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Quick Details

 White color:Stretched-curd cheese Made out of cow's milk:Protected geographical status (PDO Processing Time:Depending on destination Port:Any port of Italy Supply Ability: 2 Pallets Per Week Brand Name:Smaf Ltd

This is a cheese made with fresh cow's milk that ensure the high quality and intense flavour of the cheese, using the "filatura" process. It's an excellent table cheese, also used in cooking. The paste is sweet and white. Ingredients: pasteurized cow's milk, curd, salt. The smoked caciocavallo cheese has been smoked with wood shavings of ecological beech. Size 1,600 Kg. Pieces per box 6. Box weight 9,6 Kg. Boxes per pallet 40. Pieces per pallet 240. Shelf life 180 days. Maturing: 60 days. Vacuum-packed servings.

It is a type of stretched-curd cheese made out of sheep's or cow's milk. While it is generally produced throughout Southern Italy, over the wide area of Apennine Mountains and of the Gargano peninsula, only in Calabria it is shaped like a teardrop, very similar in taste to the aged Southern Italian Provolone cheese, with a hard edible rind. Many different types of caciocavallo exist in Italy and several are recognized as P.A.T. ("Prodotto agroalimentare tradizionale", traditional regional food product), for example Caciocavallo podolico or Caciocavallo di Godrano, but only Caciocavallo Silano has the better Protected geographical status (PDO). This cheese is made with cow's milk in designated areas of Southern Italy, in the regions of Basilicata, Calabria, Campania, Molise and Puglia and gained protected geographical status, since 1993. The origins of the Italian name of caciocavallo are literally in the expression "horse cheese", but it is thought that the name derives from Latin "cascabellus" with the meaning of "sleigh bell" for its shape of a hanging ball. Caciocavallo was first mentioned around 500 BC by Hippocrates.