



mariovska volna

mariovski med

mariovsko meso

mariovsko sirenje

## Parmesan

### Characteristics:

**Parmesan** is the name in common use outside of Italy, and sometimes in Italy, for a group of very hard cheeses that have been made and known in that country for centuries as Grana. Included in the group are Parmigiano, Reggiano, Lodigiano, Lombardy, Emiliano, Veneto or Venezia, and Bagozzo or Bresciano. They differ in size and shape and in the extent to which the milk is skimmed, and there are slight differences in the methods of manufacture. This type of cheese was first made in the vicinity of Parma, in Emilia, hence the name; its manufacture has spread to other parts of Italy and to other countries. It is made mostly from April to November.

### The Method of Making:

Cow's milk, which is skimmed more or less in different localities and in different seasons, is warmed to a temperature between 32-36°C 90-98°F, in copper kettles that hold as much as 720 kg 1600 pounds, and a starter containing heat-resistant *Lactobacillus bulgaricus* and *Streptococcus thermophilus* is added. Cheese color may be added. Enough rennet extract, diluted in water, is added to produce curd firm enough to cut in 20 to 30 minutes. Then the curd is cut with a so-called cheese harp; cutting and stirring are continued until the particles of curd are 3-4 mm 1/8-3/16 inch in diameter and are uniform in size. The curd is heated in 35 to 50 minutes, with stirring, to a temperature of 46-52°C 115-125°F, or as high as 54°C 130°F if necessary

to firm the curd sufficiently.

When the curd is sufficiently firm, stirring is discontinued and the curd is allowed to settle for about 10 minutes. It may be pressed in the bottom of the kettle with a curd presser, then lifted with a scoop as a cloth is placed under it; or it may be dipped into a cloth like that used in dipping Swiss. The curd in the cloth is lifted and hung up to drain for 20 to 40 minutes; then it is placed in a hoop on a drain table. The hoop is 45 cm 18 inches or more in diameter and up to 25 cm 10 inches deep. The cloth is folded over the curd; a circular board is placed on top, and pressure is applied. The cloth is changed and the cheese is turned four or five times, frequently at first and then at longer intervals; then the cloth is removed and the pressure is increased. The cheese remains under pressure in the hoop for 18 to 20 hours. It is then taken to the salting room, which is maintained at a temperature of 16-18°C 60-65°F, where it may be left in the hoop for about 3 days. Then it is removed from the hoop and salted in brine for 12 or 15 days, or as long as 20 days, depending on the size of the cheese. It is dried for 8 to 10



# MARIOVO EKO SREDINA ZA EKOLOSKI PRODUKTI

[www.mariovo.mk](http://www.mariovo.mk)



mariovska volna

mariovski med

mariovsko meso

mariovsko sirenje

days, usually on shelves but sometimes in the sun.

It is cured on shelves for about a year (the first stage of curing) in a room which usually is a few degrees cooler than the salting room and which has a relative humidity of 80-85%. The cheese is turned frequently and is kept clean by washing and scraping; it is rubbed with oil from time to time, and dark coloring may be rubbed on the surface. In the second stage of curing, it usually is held by dealers in large curing rooms, at a temperature of 12-16°C 54-60°F. and a relative humidity as high as 90%. It may be coated with a mixture of burnt umber, lamp black, and dextrin, dispersed in wine or grapeseed oil. **Parmesan** is cured for at least 14 months.

The yield of cheese cured for 4 months is 5-6 kg 5-6 pounds per 100kg 100 pounds of partly skimmed milk.

Fully cured **Parmesan** is very hard but keeps almost indefinitely. It can be grated easily, and is used as grated cheese on salads and soups, and with macaroni.

## Analysis:

Composition:	%
Moisture	30 (not more than 32)
Fat	28 (not less than 32 in solids)
Protein	34
Salt	2,2



[www.mariovo.mk](http://www.mariovo.mk) [info@mariovo.mk](mailto:info@mariovo.mk) [mariovo@t-home.mk](mailto:mariovo@t-home.mk)

+389 47 203 900 ul,Braka Mingovi br.18 P.fax.Br 52 Makedonija