

# MARIOVO EKO SREDINA ZA EKOLOSKI PRODUKTI

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



mariovska volna

mariovski med

mariovsko meso

mariovsko sirenje

## Leyden

### Characteristics:

Leyden, which is also known as Komijne Kaas, is a spiced cheese made in the Netherlands from partly skimmed cow's milk to which color is added. It is made both in factories and on farms.

The factory cheese is round and flat like Gouda, but sometimes it is made with sharp edges on one side. Some cheeses weighing about 3,6 kg 8 pounds and others as much as 7-9 kg 16-20 pounds.

### The Method of Making:

On the farms about 5 percent of buttermilk may be added to the milk, and it is set with rennet at a temperature of 28-30°C 82-86°F. About 30 minutes later the curd is cut with a harp, stirred, and warmed to about 33°C 92°F. by pouring in hot whey.



The curd is dipped with a cloth and kneaded. Caraway and cumin seeds, and sometimes cloves, are added to a portion of the curd, and the curd is then put into cloth-lined hoops in three layers with the spiced curd as the middle layer.



[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

# MARIOVO EKO SREDINA ZA EKOLOSKI PRODUKTI

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



mariovska volna

mariovski med

mariovsko meso

mariovsko sirenje

The cheese is pressed for about 3 hours, then it is redressed, inverted, and again pressed overnight. It may be salted with dry salt, or it may be immersed in a salting bath. It is cured in a cool 10-16°C 50-60°F, moist cellar 80-90%. If the rind becomes too hard, it is washed with whey or salty water. It is said that milk may be rubbed on the surface occasionally, and that an alkaline solution containing litmus may be used top tint the surface blue. The cheese are mature for 3 months, store at 2-3°C 35-38°F.



## Analysis:

Composition:	%
Moisture	40,6
Fat	13,5
Protein	37,3



[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