



mariovska volna

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Limburger

Characteristics:

Limburger is a semisoft, surface-ripened cheese with a characteristic strong flavor and aroma. Usually it contains small irregular openings. The cheeses vary in size from 7,5 cm 3-inch cube that weighs less than 450 g 1 pound to a cheese 15 cm 6 inches square and 7,5 cm 3 inches thick that weighs about 1,1 kg 2 1/2 pounds.

Limburger was first made in the province of Luttich, Belgium, and is named for the town of Limburg, where originally much of it was marketed. It is made also in other parts of Europe, especially in Germany and Austria. Other similar European cheeses are: Allgauer Limburger and Stangen, made in Bavaria; Romadur and Herve', made in Belgium; Schloss, made in Germany and Austria; Marienhofer and Tanzenburger, made in Carinthia, Austria; Backsteiner, made in Germany; and Void, made in France.

The Method of Making:

The method of making Limburger differs in different factories, but in general is as follows: Fresh milk, preferably whole milk, may be pasteurized, and it is warmed in a vat or kettle to a temperature usually between 30-33°C 86-92°F, but in some factories to as high as 36°C 96°F. Lactic starter and rennet are added.



Usually about 30 minutes after setting, but in some factories an hour later, the curd is cut into cubes about 12 mm 1/2 inch in diameter. If the milk was set at the lower temperatures, the curd is stirred slowly as it is warmed to about 36°C 96°F, and it is stirred gently at intervals as it acquires firmness. When the curd is sufficiently firm, most of the whey



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is drained off. In some factories, the curd is washed with weak salt brine to lower its acidity.



The curd is dipped into large rectangular metal or wooden forms that rest on a drain table. Sometimes the forms are divided into sections the size of the individual cheeses; sometimes the forms are not divided, and after the block of curd is removed from the forms, it is divided to make the individual cheeses. In some factories, a light-weight board is placed on the curd to furnish light pressure. The forms of curd are turned frequently.

When the cheeses are firm enough to retain their shape, they are removed from the forms and salted. In some factories, they are packed close together in dry salt on a salting table for a least a day, and they are turned frequently until they have absorbed salt on all surfaces; in other factories they are rubbed with salt daily for about 3 days; and in still other factories, they are immersed in salt brine for a day at a temperature of 13-15°C 55-60° F.



After the cheeses are salted, they are cured on shelves at a temperature of 10-15°C 50-60°F and a relative humidity of about 90%. According to some authorities, surface-ripening micro-organisms are responsible for the characteristic flavor and aroma. Yeasts, which reduce the acidity, predominate at first, and these are followed by *Brevibacterium linens*, which produces a characteristic reddish-yellow pigment.



The cheeses are placed close together on the shelves at first, and separated later. As the cheese cures, slime forms on the surface and the rind acquires



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a reddish-yellow color. In some factories, the cheeses are rubbed and turned every 2 or 3 days; in other factories, they are washed with salty water. The older cheeses are rubbed or washed before the younger ones; in this way, the younger ones are inoculated with the surface-ripening micro-organisms.



After they have cured for 2 or 3 weeks, they are wrapped in parchment or waxed paper and an outer layer of metal foil, and curing is continued at a lower temperature. If the cheese was made from raw milk, it is cured for at least 60 days. Yield is from 11-13 kg 11-13 pounds of cured cheese is obtained per 100 kg 100 pounds of whole milk.



Analysis:

Composition:	%
Moisture	<50 (usually 43 to 48)
Fat	26,5-29,5 (not less than 50 of the solids)
Protein	20-24
Ash	4,8
Salt	1,6-3,2



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