

## PECORINO TOSCANO DOP

### INTRODUCTION

**Pecorino Toscano DOP is an Italian PDO cheese (protected designation of origin). The Pecorino Toscano has to be produced inside the Tuscany region and according to its specific regulation. This specification regulates also the organoleptic characteristics of the final product.**



This cheese is an Italian food treasure, it has its origin in ancient history (it is mentioned in Pliny the Elder's encyclopedia *Naturalis Historia*, 23 - 79 BC). The place of origin of milk, but also the production and maturation sites of Pecorino Toscano DOP, includes the whole Tuscany Region and also some neighbouring municipalities of Lazio and Umbria.

Here follow some of the main Pecorino Toscano DOP cheese features:

- The feeding of the sheep that produce the milk must mainly consist of green or hay fodder deriving from natural pastures.
- The milk can be used raw or it can undergo heat treatment up to pasteurization. Inoculation of autochthonous lactic ferments cultures is possible.
- As per tradition, calf rennet or vegetable rennet can be used.
- Each production phase is monitored by the Consorzio tutela Pecorino Toscano DOP (Protection and Control Consortium): from the origin of the milk to the transformation into cheese.
- Only the cheese product that corresponds 100% to the specification can be branded and sold as Pecorino Toscano DOP, fresh or aged.
- The name "Pecorino Toscano" is reserved only to Pecorino Toscano DOP.



## PECORINO TOSCANO DOP, FRESH

Features	
Ingredients	Whole sheeps's milk, raw or pasteurized.
Ageing period	A minimum of 20 days.
Appearance	Cylindrical wheel shape, it has a thin yellow rind that is uniform, smooth and soft. White/light yellow cheese inside, but the precise colour depends on treatments (such as oil, ash, tomatoes).
Texture	To the touch the cheese is soft, not dry and does not stick to fingers. On chewing is not very elastic but not hard neither.
Aroma & Taste	Noticeable yet delicate aroma, of butter and hay. Sweet and clean.
Storage temperature	<ul style="list-style-type: none"><li>• The whole form of chesse: 5 – 15 °C</li><li>• Open form of cheese: 4 - 10 °C</li></ul>
Label (authorized by Consorzio tutela Pecorino Toscano DOP)	The brand is applied in ink on the rind.

Nutritional values	
Energy	348 kcal
Proteins	22,2 g/100 g
Fat	28,3 g/100 g
Carbohydrates	1,3 g/100 g
Sugar	1,3 g/100 g
Salt	1,6 g/100 g
Vitamins	A, B1, B2, PP



## PECORINO TOSCANO DOP, AGED

Features	
Ingredients	Whole sheeps's milk, raw or pasteurized.
Ageing period	A minimum of 120 days, but can easily reach up to a year.
Appearance	Cylindrical wheel shape, it has a thin yellow rind that is uniform, smooth and compact. The rind is pale straw yellow, but the precise colour depends on treatments (such as oil, ash, tomatoes).
Texture	It is a semi-hard cheese.
Aroma & Taste	Very delicate, of dried fruit and hay.
Storage temperature	<ul style="list-style-type: none"><li>• The whole form of chesse: 5 – 15 °C</li><li>• Open form of cheese: 4 - 10 °C</li></ul>
Label (authorized by Consorzio tutela Pecorino Toscano DOP)	The label is applied on fire on the rind.

Nutritional Values	
Energy	338 kcal
Proteins	25,3 g/100 g
Fat	32,84 g/100 g
Carbohydrates	0,3 g/100g
Sugar	0,3 g/100 g
Salt	1,9 g/100 g
Vitamins	A, B1, B2, PP

