

Parmigiano Reggiano PDO: production method

Here follow the production method of Parmigiano Reggiano PDO:



01. The **skimmed milk** from the milking of the previous evening, together with that of the morning milking is poured in large copper boilers. **Veal rennet** and **whhey** are added.



02. In about ten minutes the milk condenses forming the '**curd**'. Skillful cheese artisans, using an instrument known as '**spino**', fragment the curd into small grains.



03. A **slow cooking** phase begins, using a temperature that can reach **55 degrees**. The curd condenses into a fairly compact mass that slowly reaches the bottom of the cauldron.



04. The cheesemakers extract this mass and cut in two. These portions are wrapped in a **cloth** to drain them and then placed in a **mold** that gives them the typical cylindrical shape.



05. A **casein plate** is inserted: this shows a progressive number identifying the wheel. Additional **identifiers** are engraved on the edge of the wheel using a special **marking band**.



06. The wheels are immersed in **brine**, a solution of water and salt. The salt slowly penetrates the cheese. The **seasoning** begins: it will last at least 12 months.



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