

# Mozzarella di bufala Campana DOP



## Source

- Campania
- Lazio

## Type of milk

- Buffalo

## Brands



Unfortunately, buffalo milk Mozzarella was only been awarded denomination of protected origin (DOP) status in 1993, too late to prevent the generic name from being associated with stringy paste products made with cow's milk. However, the Campania buffalo milk Mozzarella is still produced in the area which has been producing 'mozzarellas' or 'provature' possibly since the Middle Ages, since it is a swamp area ideal for buffalo grazing. It is important to consume the cheese at room temperature since it loses a much of its flavour when cold from the refrigerator.

## Organoleptic characteristics

**Aspect and texture:** very soft, compact and elastic, white paste, weeping serum

**Taste:** fresh with distinctive musky traces of buffalo milk

**Serving suggestions:** white wines, lagers. Red tomato preserve.  
'Schiacciata' flat bread

## Technical characteristics

**Milk:** full fat, raw / pasteurizes, buffalo milk

**Production method:** artisan

**Paste:** stringy

**Salting:** in brine

**Ripening:** none



Allevatore di Formaggi

**Production period:** throughout the year

**Fats:** 52% F-Dm

**Weight:** 0.3 – 0.8 kg

**Dimensions:** 8-12 cm diameter

**Producers:** dairies in various provinces of Campania and Lazio

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.