

# Relazione Scientifica Caseificio S.Stefano

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*2^B*

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# Nell'azienda S. Stefano producono il Parmigiano Reggiano

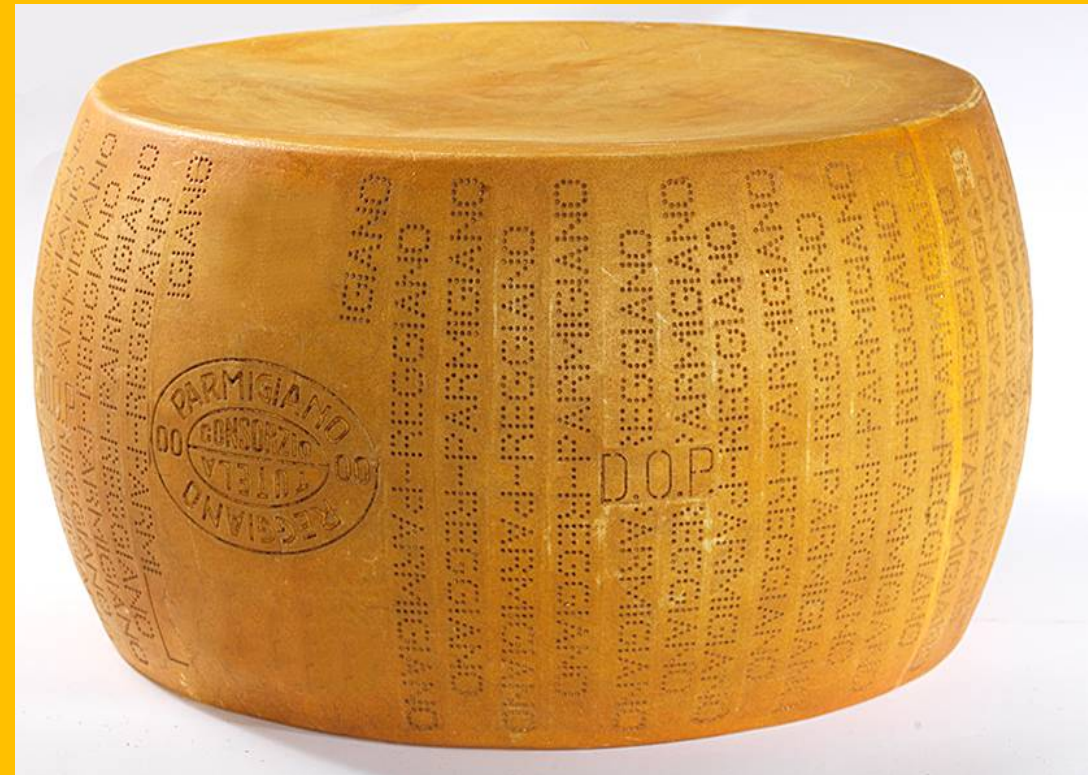


# 18 Dicembre 2019

- **We went out to the dairy Santo Stefano to show our foreign peers the production of our typical product. As soon as we arrived we entered the meeting room where our guide was waiting for us.**
- **The guide also told us the ingredients to make Parmigiano Reggiano: milk (to which lysozima is added to avoid that there are negative pores inside the cheeses), rennet (part of the stomach of cattle, sheep and goats), and serum.**

# PARMIGIANO REGGIANO

- In the territory, the dairy
- produces this cheese are about 330.
- They explained that Parmigiano Reggiano is done once a day, 365 days a year.
- Before entering the property they made us wear protective clothes including shoe covers, a cap, a mask and a plastic dress.



Parmesan production area:  
Bologna, Modena, Reggio Emilia, Parma.



# A LITTLE HISTORY

In 1170 Matilda of Canossa needed a "weird" cheese, serving shapes of 10/12 kg. and probably sold them to the friars of Monfalcone (San Polo d'Enza).

These are thought to be the dawn of Parma-Reggio.

The first dairy in Villa Aiola was born in time.

Once the boilers, shaped like a bell and now made of copper, were fed with fire and charcoal charms.

Today they are powered by water vapor.



Every day in the evening the milk is collected from the various stables and then let it rest in large tubs until the next day, to ensure that the fat part of the milk emerges



After the evening's milk  
(skim milk)  
morning milk (whole milk) is combined,  
poured everything into large copper boilers  
bell-shaped inverted



While the boiler warms up the dairyman adds the  
graft serum, rich in natural lactic ferments that  
are obtained from the processing of the day  
before.

Immediately after adds the veal rennet to allow  
the natural communication of milk are not  
allowed preservatives or additives



The milk clots forming the "curd",  
that is, a uniform mass  
which will then be crushed  
in small granules thanks to a tool  
so-called "spino"



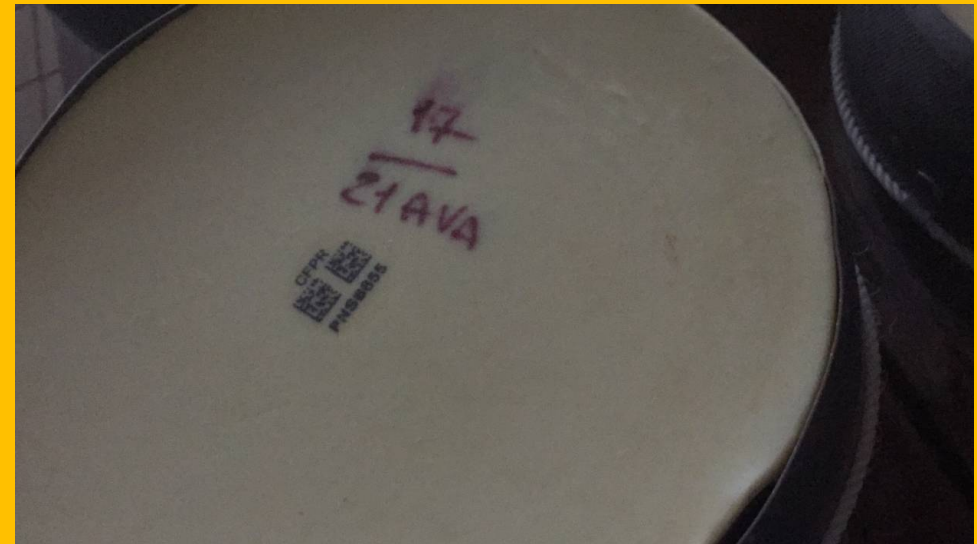
Cooking begins, reaching 55 degrees  
Celsius;

To control it the dairyman with his hands  
mixes the granules of the curd that as the  
cooking goes to finish, they settle on the  
bottom of the boiler forming a compact  
mass

After about 60 minutes the caseous mass is extracted from the dairyer with the traditional wooden ball then is cut into two parts from each boiler you get two shapes



The cheese is then placed in a mold called "fascéra" that will give it the cylindrical shape.  
A unique and progressive code is then applied to each form, it will be like an ID



After a few hours on the round part of the form called barefoot is put a special band marking around with the unmistakable dot inscription Parmigiano Reggiano all over the circumference along with the month of production and the serial number of the Dairy



After a few days the forms are immersed in a natural water solution called brine so in just under a month the production cycle comes to an end. The shapes will eventually be put in a warehouse to begin their aging.







And only after quality control that takes place at the age of 12 months are the owners allowed to sell



And the demeaning quality control is a beehammer. That allows you to understand through sound if there is a problem that is discarded



With the special hammer and beats on the cheese to see if there is air based on different noise. If the shape is perfect a stamp is put on a round focus, if the noise changes a little, a square stamp is put, but if it is precisely to be discarded a triangular stamp is put.

To finish our 'Tour' we went  
back to the meeting room  
and after taking off the  
shirts and the rest, we could  
taste a slice of  
Parmigiano  
Reggiano!!



