

## SUMMARY

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**“MOZZARELLA DI BUFALA CAMPANA”**

**EC No: IT/PDO/117/0014/20.09.2002**

**PDO ( X )    PGI (   )**

This summary sets out the main elements of the product specification for information purposes.

### 1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:

Name: Ministero delle Politiche Agricole Alimentari e Forestali  
Address: Via XX Settembre, 20 – 00187 ROMA  
Tel.: 06/4819968  
Fax: 06/42013126  
E-mail: [QTC3@politicheagricole.it](mailto:QTC3@politicheagricole.it)

### 2. GROUP:

Name: Consorzio tutela del formaggio Mozzarella di Bufala Campana  
Address: Viale Carlo III, n.128 – San Nicola la Strada (CE)  
Tel.: 0823/424780  
Fax: 0823/452782  
E-mail: —

Composition: Producers/processors ( X )    other (   )

### 3. TYPE OF PRODUCT:

Class 1.3 - Cheeses

### 4. SPECIFICATION: (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

#### 4.1. Name:

“Mozzarella di Bufala Campana”

#### 4.2. Description:

When released for consumption, “Mozzarella di Bufala Campana” has the following characteristics:

- outline: in addition to rounded, other shapes typical of the area of production are permissible, such as bite-size, plaited, pearl, cherry, knot and oval shapes;
- weight: ranging from 10 to 800 grams depending on the shape. Plait-shaped cheeses may weigh up to 3 kg;

- external appearance: porcelain white in colour, very fine crust of approximately one millimetre, smooth surface, never slimy nor flaky;
- body: structure consisting of thin leaves which is elastic in the first eight to ten hours after production and processing, subsequently tending to become more flowing; free of defects such as eyes caused by gaseous or unusual fermentation; no preservatives, inhibitors or colouring; when cut it exudes fatty, whitish whey-like droplets with the aroma of lactic ferments;
- taste: characteristic and delicate;
- fat content on the dry matter: 52% minimum;
- maximum moisture content: 65%.

#### **4.3. Geographical area:**

The area of origin of the milk for the processing and production of the “Mozzarella di Bufala Campana” covers the administrative area of the municipalities in the provinces of Benevento, Caserta, Naples, Salerno, Frosinone, Latina, Rome, Foggia and Isernia set out in the specification and located in the Regions of Campania, Lazio, Apulia and Molise.

#### **4.4 Proof of origin:**

Every stage in the production process must be monitored and a record made of the inputs and outputs at each stage. This, together with lists managed by the monitoring body recording the farmers, producers and packagers, ensures the product can be traced throughout the whole chain of production. The raw material itself is carefully monitored by the responsible body throughout the production stage. All natural and legal persons recorded in the appropriate lists are subject to checks by the monitoring body, according to the terms of the specification and the corresponding monitoring plan. If the monitoring body finds any failure to comply in even a single stage of the production, the product may not be marketed under the “Mozzarella di Bufala Campana” protected designation of origin.

#### **4.5. Method of production:**

The specification requires “Mozzarella di Bufala Campana” to be produced exclusively with whole, fresh buffalo milk. Production requires the use of raw milk, which may be heat treated or pasteurised, from buffalo reared in the production area delimited in Article 2 of the specification.

The milk must be processed into Mozzarella di Bufala Campana within 60 hours of the first milking.

The milk and the curds are acidified by adding natural whey rennet taken from earlier processing of buffalo milk in the same holding or in neighbouring holdings in the delimited production area. After the milk is heated at a temperature ranging from 33°C to 39°C, coagulation is obtained by adding natural calf’s rennet.

After it is mixed with boiling water, the curds are mixed, cut and/or shaped into individual pieces of the appropriate shape and size and then placed in drinkable water for varying lengths of time depending on size until they harden.

Salting takes place in brine. This is immediately followed by packaging, which must be carried out in the same establishment as production.

The packaged product must be kept in its protective liquid, which is acidic and may be salted, until final consumption. The characteristic acidity of the protective liquid may be achieved by adding lactic acid or citric acid.

The product may be smoked, but only using natural traditional methods; where that is the case, the designation of origin must be followed by the term “smoked”.

#### **4.6. Link:**

The provinces affected by the PDO all fall within an area considered homogenous in many respects. They are areas which, in the past, were marshland, and which have now disappeared after extensive drainage, crossed by medium or small rivers and many canals which regulate the flow of water. The nature of the soil is mostly volcanic and alluvial. The climate is mild, the average annual temperature varies between 17.5°C and 16.5°C; precipitation is between 804 mm and 918 mm. The buffalo are reared in flat or low hill areas; the plains are surrounded by hills which act as a windbreak against cold northerly winds and the climate is mitigated by the nearby sea which slows heat loss. These characteristics are unique in Europe and in Italy, in particular as regards the volcanic origin of the soil mostly consisting of reclaimed earth after drainage and the presence of small and medium rivers.

The buffalo are kept in the open and progressive farms mostly keep livestock semi-loose. They are fed on fodder produced in an area where the soil is naturally alluvial mixed with volcanic debris. Maturation of the curds and of the finished product is undoubtedly influenced by the climate which gives the Mozzarella di Bufala Campana characteristics that cannot be reproduced anywhere outside the designated area.

This combination of production and climate factors in the limited area in question creates the optimal conditions to give the product its specific and characteristic features making this method of production unique in its field. Many documents confirm that the rearing of buffalo in southern Italy has been viably pursued since the end of the 13<sup>th</sup> century.

#### **4.7. Inspection body:**

Name: CSQA S.r.l. Certificazioni  
Address: Via S. Gaetano, 74 - 36016 Thiene (VI)  
Tel.: 0445/366094  
Fax: 0445/382672  
E-mail: [csqa@csqa.it](mailto:csqa@csqa.it)

#### **4.8. Labelling:**

When it is released for consumption, the “Mozzarella di Bufala Campana” PDO cheese must have affixed on the packaging the logo bearing the number allocated by the cooperative and the reference to the Community Regulation under which the designation is registered as a guarantee that it meets the specific requisite standards.

The “Mozzarella di Bufala Campana” PDO logo shows, at the top, a red sun with radiating rays; in the centre, a black silhouette of a buffalo head in profile; and at the bottom the wording “Mozzarella di Bufala” in white against a green background and the word “Campana” in green below.

Particulars of the logo are set out in the specification.

Where the product is made with raw milk the label must specifically say so. No other geographical description may be used in the name or presentation of the Mozzarella di Bufala Campana PDO product.