

4.3 Geographical area:

PDO "Asiago" is produced with milk obtained from cows kept within the area and in dairies in that same area, corresponding to the administrative territories of the provinces of Vicenza, Trento, Padua and Treviso, as referred to in the product specifications. The abovementioned production areas, lying at or above 600 metres, are identified as mountain areas.

4.4 Proof of origin:

Each processing phase is monitored. The inspection body is responsible for managing the list of milk producers, collectors, processors, ripeners and packagers of rindless cheese. These are subject to the checks and controls provided for in the product specifications and the relevant control plan as a way of ensuring product traceability.. If the processing and/or the product are found not to comply, the product may not be marketed as "Asiago"..

4.5 Method of production:

According to the product specifications, cows whose milk is intended for the production of PDO "Asiago" must not be given with feed or fodder prohibited by the product specifications. If the milk is used to produce PDO "Asiago" marked as mountain product, silage of any type is also banned.

In the case pressed of "Asiago", the milk used must comply with current health legislation, be obtained from one or two milkings and must be raw or pasteurised at 72°C for 15 seconds in accordance with current legislation. For the production of ripened "Asiago", the milk used must comply with current health legislation, be obtained from two milkings partially skimmed at the surface or two milkings of which only one is partially skimmed at the surface or else only one milking partially skimmed at the surface, and must be raw or thermised at 57/68°C for 15 seconds. For the production of PDO "Asiago" marked as mountain product, only milk deriving from two to four milkings, processed within 18 hours of collection if deriving from two milkings, and within 24 hours of collection if deriving from four milkings is allowed.

For the production of ripened "Asiago", Lysozyme (E 1105) may be added to the milk within the limits of the law. The use of Lysozyme is banned for the production of "Asiago" marked as mountain product.

Pressed "Asiago" must mature for at least 20 days after the date of production; for ripened "Asiago", the minimum maturation period is 60 days starting from the last day of the month of production; for "Asiago" marked as mountain product, it is 90 days starting from the last day of the month of production in the case of ripened cheese and 30 days from the date of production in the case of pressed cheese.

The cheese must mature in the production area.

The mountain product version must mature in dairies located in mountain areas, in rooms where temperature and humidity may be determined by natural environmental conditions. If the cutting operations entail the scraping and/or the removal of the rind,

which would make the original marking invisible (cubes, slices, etc.), the packaging must be done in the production area to ensure tracing of the product. Only “Asiago” made from milk produced in cow houses in mountain areas, processed in cheese-factories located in mountain areas and matured in mountain areas may have mountain product" marked on the label.

4.6 Link:

With regard to natural factors, the soil and climatic and conditions of the area are substantially uniform and have an impact on the fodder intended for feeding dairy cows. As to human aspects, the cheese originated historically on the Asiago Plateau and, following the migration of the local population during the First World War, its production spread to the adjoining foothills.

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

4.8 Labelling:

PDO “Asiago” cheeses are identified by means of numbered casein plates and stamped with special bands owned by the protection body (*Consorzio di Tutela*) which may be used by all those entitled. The stamping bands contain the designation logo which is an integral part of the product specifications, the producer’s alphanumeric identification, the “Asiago” designation repeated several times. The size of the latter is 25 mm for pressed cheese and 20 mm for the ripened version.

In addition, a letter of the alphabet is stamped on the heel of ripened “Asiago” cheeses indicating the month of production, in accordance to the product specifications. For "Asiago” cheeses marked as mountain product, the wording "*Prodotto della montagna*" is stamped once in the stamping bands. At the end of the minimum maturation period, "Asiago" cheeses marked as mountain product are further branded on the heel with tools owned by the supervisory body, which may be used by the entitled cheese-dairies. The branded device contains the logo described in the product specifications.

Pressed “Asiago” may also be labelled as “fresco” (fresh cheese).

Ripened “Asiago” may also be labelled as “stagionato” (mature).

Ripened “Asiago” matured for 4 to 6 months may be labelled as “mezzano” (semi-mature).

Ripened “Asiago” matured for over 10 months may also be labelled as “vecchio” (mature).

Ripened “Asiago” matured for over 15 months may also be labelled as “stravecchio” (extra-mature).

The label may also indicate whether Lysozyme (E 1105) has been used or not.

Any company information on labels, stamps, silkscreen prints must not reduce the legibility of the marking of the PDO “Asiago” (stamped by means of special wooden bands) and of the casein plates identifying “Asiago” cheeses.

4.9 National requirements: —