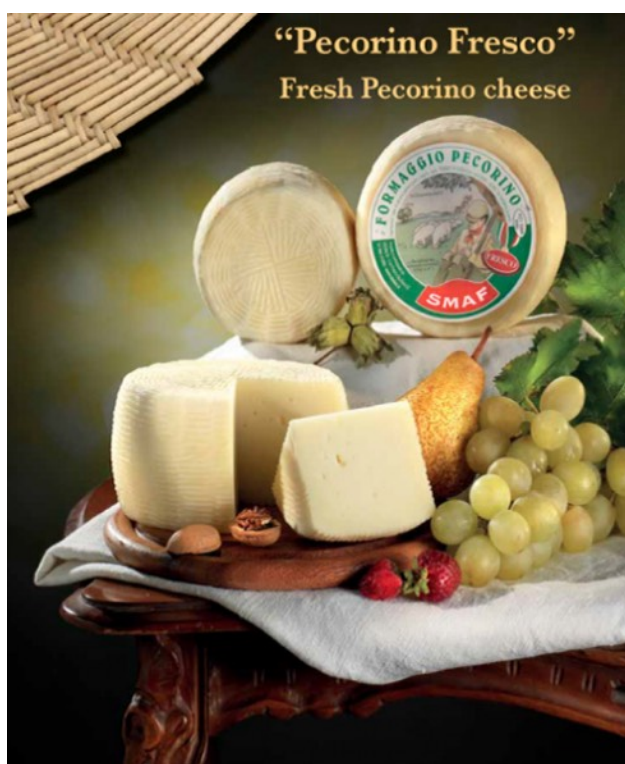


# Smaf Ltd

451/A, South Circular Road  
Rialto, Dublin 8, D08KVA0



## Authentic Fresh Pecorino Cheese Of Italy, Calabria



[www.smaf-ltd.com](http://www.smaf-ltd.com)

### Quick Details

- White: Fresh made Processing Time: Depending on destination Port: Any port of Italy Supply Ability: 2 Pallets Per Week Brand Name: Smaf Ltd

It's a fresh Pecorino table cheese matured for about 30 days. The paste is white and slightly holed. Ingredients: pasteurized ewe's milk, curd, salt. Pieces per box 12/6. Box weight 8,4/9 Kg. Boxes per pallet 40. Pieces per pallet 480/240. Shelf life 180 days. Maturing 30 days. Vacuum-packed servings.

Generally, Calabrian fresh pecorino cheeses are referred to as "non-stagionato" ("non-seasoned" or "non-aged"). There are also two other types of

semi-stagionato and semi-fresco, which have a softer texture and milder cream and milk tastes. Further, it is usual in Calabria, also Pecorino Pepato (literally, "peppered Pecorino"), to which red pepper corns are added. Today many other additions are made, for example walnuts or rocket or tiny pieces of white or black truffle. But a typical example of sweet (fresh) or seasoned Calabrian Pecorino is the cheese of Mount Poro, another is the Crotonese Pecorino cheese; in both cases, pure sheep cheese with a 4 month seasoning and a spicy flavour. Generally, of the six main varieties of Pecorino, all of which have Protected Designation of Origin (PDO) status under European Union law, Pecorino Calabrese ("Monte poro" and "Crotonese") is probably the less known outside Italy. It is common that important export markets mostly deal with Pecorino produced on the island of Sardinia, while are less known the other mature PDO cheeses, like: Pecorino Toscano, Pecorino Siciliano (or Picurinu Sicilianu in Sicilian) from Sicily, Pecorino di Filiano from Basilicata, Pecorino Crotonese (from Crotone in Calabria). Instead, in many Italian recipes you can find such cheese and a good Pecorino Stagionato. It is often the finish of a meal, served with pears and walnuts or drizzled with strong chestnut honey. Pecorino is also often used to finish pasta dishes.