

South Tyrol





Mountain dairies



„Bergkäse“ generally

Semihard and hard cheeses depending on the production area

Mainly raw milk cheeses, artisan production

Enzymatic coagulation type, ripening time about 2 months to 2 years and more

typical: red smeared crost, weight from 3 to 30 kg depending on the production area



Bergkäse /Almkäse from South Tyrol:

70 mountain dairies (altitude about 2000 m), 10 to 100 cows/dairy

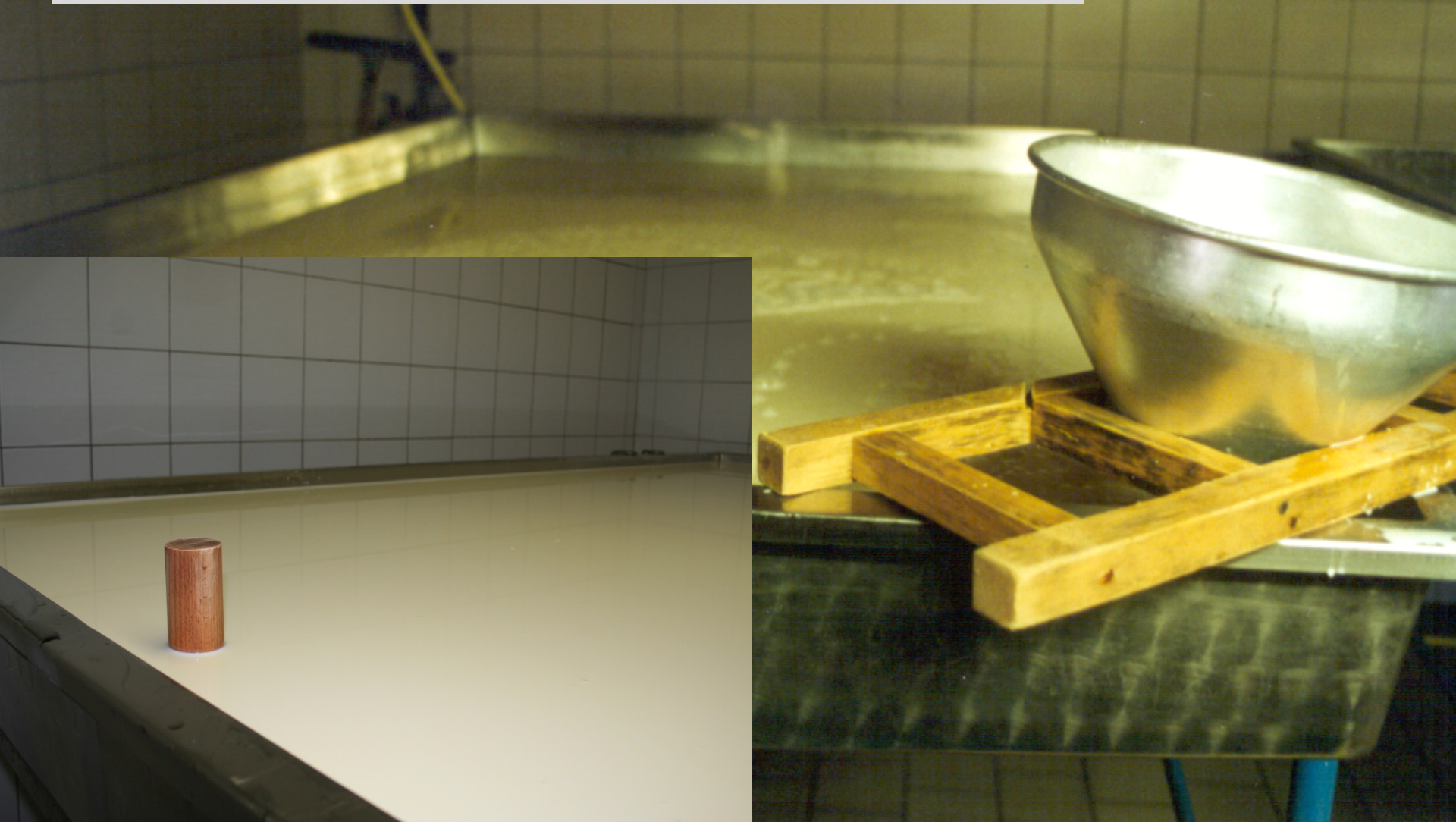
Seasonal production from June to September

Semi hard cheese from raw milk, artisan production, milking and cheesemaking in place

typical: red smeared crost, weight from 3 to 7 kg
Ripening time about 2 months to 1 year



Milk storage (ripening) at 8 to 12 degrees for 12 to 24 hours, (after the storage skimming off for processing to butter)





Milk in the vat at morning: mix of fresh milk and milk from storage (fat about 3 %);
Heating at 20-25 degrees for adding cultures (mesophilic/thermophilic)

Heating at 31 to 33 degrees, then adding the rennet (about 20 ml/100 litres, 1:15.000); maturation time about 30 min (time from adding culture to adding rennet)



After the coagulation (30 -40 min) cutting with the cheese harp



The size of the curd is wheat grain to coffee bean



After the „curd making“: the second heating process to a temperature from 40 to 46 degrees (=„curd burning“) under continuous stirring





Total time in vat:
about 2 hours

Forming/molding the cheese (under whey)





After the pre-pressing (5 min) cutting the pieces for forming in the cheese molds



Filling the cheese molds

Turnovers: 4 to 5 in 20 hours



Cheeses out of the mold after 20 hours of acidification: pH 5,10-5,20



After outforming: cheeses stay for 12 to 24 hours in the ripening room for cooling, this is also the right time for measuring the green-weight and mark the production date



The salt brine (18 to 20 Be` / 12-15 °C): the cheeses are salted for about 24 hours (4 hours /kg)



The ripening:
Smearing with salt brine (2 %) each day for about 3 weeks,
than the smearing interval can be extended



Ripening from 2 months to 1 year in cellars with 12-15 °C and 85 -95 % RH





Great variety in sensorial appearance due to the large amount of production realities