

Dairy products

English Version

Mr Vanzetta Ruggero is the owner of the Valaverta holiday farmhouse, built in 1996.

The Valaverta is a private business that became popular thanks to people who spread the world about it. He says that also work for the local tourist board and for travel agencies, but this cases the price are too low.

For this risen they prefer to work with private customer, who come from Central and Northerly Italy.

The offer tree services:

- 1. Accommodation**
- 2. Catering**
- 3. cheese factory / dairy produce**

Before leaving the farmhouse, guest can taste the cheese, which is produced there and buy it.

Mr Vanzetta also explains the production of cheese. In order to have cheese you must add renned to milk, witch in this way is transformed in to jelly. During the draining off, casein in separated from whey.

Afterword the product is put into moulds with holes. Basically at the end of this process you will have hart texture cheese and soft texture cheese. The cheese can also seasoned and so it becomes even more precious (and expensive).

Glossary

Caseificio	dairy
Formaggio	cheese
Caglio	rennet
Gelatina	jelly
Cagliata	curd
Spurgo	clearing
Caseina	casein
Proteina	protein
Siero	serum
Salamoia	brine
Acidificazione	acidification
Pasta cotta	soft texture cheese
Pasta dura	hard texture cheese
Praticare un prezzo	to charge
Stagionare	to season