



Calabrialleva by APOCC

The cooperative of Calabrian breeders registered office dairy farm

... and the ancient Crotonese pecorino recipe sweet as honey



PECORINO
CROTONESE



Once upon a time...



A country of infinite beauty, nestled on the gentle hills of the Marquisate. Hills of clay and wind that on one side turns into sea waves and on the other they climb towards the Sila.

Nearby, on the island of Ogygia, Ulysses stopped to rest seven years after his long adventures on his return from the Trojan war.

A Doric column remains in memory of the great deeds of Magna Graecia and of the great temple dedicated to Hera, wife of Zeus.

In these territories Hercules brought his animals to graze and the tradition of sheep farming and cheeses settled forever in these places.



In the territory of the Crotonese Marquisate

Still today, nature is generous with native tree species and offers livestock a great variety.

The milk has natural aromas and properties, offering a soft and sweet taste that the cheese releases with each cut slice

The temperature allows a good seasoning.

Winters that are never too cold give a clean and crisp air

Summers where the sun shines for whole months, close a perfect cycle.

The floristic variety of natural pastures



is mainly composed of fresh tree species

reygrass



clover



chicory



alfalfa



sulla coronaria



Calabrialleva

branded during production





They are still evoked today ...

Tales that from mouth to mouth, have ridden centuries and millennia.

That sweet cheese became barter money of great value

✓ ...
Food of great energy power for the royal troops of the castle...

Finally, a delicious gift for bourgeois and clergymen ...

Then it came to us.



The history of the Crotonese pecorino case



In the 16th century

The first official documents date back to the 16th century, showing the strong vocation of the territory of the Crotonese Marquisate for the production of cheese.

During this period the Pecorino Crotonese was consumed by the nobles, ecclesiastics, landowners and bureaucrats of the place, but also by the Spanish soldiers passing through or protecting the Aragonese castle.

Even at that time, the Pecorino Crotonese was exported out of the territories of Crotonese towards Naples

In the 17th century

after the looting and raids operated by Turkish pirates on the Ionian seas and the natural disasters with the plagues that hit not only the population but also the herds causing difficulties in trade and commerce, the Pecorino Crotonese began to spread over a long period and wide.

It is so much sought after and appreciated that it is often used by local bishops and nobles to pay homage to and win over the officials and ecclesiastical authorities of Naples

The "pecorino case" of Crotonese thus fits fully into the commercial circuit, and together with wheat it is sold in considerable quantities, especially to the ledgers who supply the royal troops.

In the 18th century

With the increase in trade and the notoriety of a product so exquisite and of great economic as well as gastronomic value, the frauds perpetrated mainly by the owners of the ships who took advantage of the journey to transport goods on their own, increase.





It happens that ...

The ancient recipe of Pecorino Crotonese was forgotten until a group of breeders with a strong temperament gathered to bring it back to ancient memory.

And that is how to produce Pecorino Crotonese PDO they didget all the purest milk from the kingdom of the Marquisate. A milk that comes only from strong and young sheep fed on pasture with native tree species, rich in aromas and perfumes of field.

The Great Calabrian Breeders Cooperative was formed giving life to a new era of pecorino cheeses.





Calabrialleva



Calabrialleva by APOCC

www.calabrialleva.it



In 1984 the APOCC
was born

150 member
companies

the social dairy
farm is born

The recognition of
the PDO

with the aim of protecting the rights
of Calabrian breeders

with production address of sheep
and goat farms located in the plains
and hills

this allows the management and control
of the entire production chain

It fights for this coveted recognition
to protect the identity and history
of this very ancient Calabrian
product.

PECORINO CROTONESE PDO

a very sweet cheese



CONSISTENCY

Hard cheese, semi-cooked, produced exclusively with full-cream milk from sheep reared in the production area

ORGANOLEPTIC CHARACTERISTICS

At the moment of tasting, as soon as the wheel is cut, there is a slight smell of sheep's milk linked harmoniously with other characteristic odors, such as the smell of hay, ripe field herbs, hints of hazelnut and smoke

PROBIOTICS

Pasteurized or thermized milk can be inoculated with cultures of native lactic ferments, only and exclusively the use of Starters from the PDO Protection Consortium's library is allowed

FAT

The fat content on the dry matter is not less than 40%

PROTEIN

The proteins are not less than 25% (gr / 100 gr edible part)

HUMIDITY

Not less than 30% (gr / 100 gr edible part)



Calabriallewa by APOCC

Our beautiful family

Only Italian milk



is made up of very sweet PDO and aged cheeses, continue ...

so much love

little salt

few ingredients

lots of taste



PECORINO CROTONESE PDO FRESH

LIGHT TASTE



SMALL WHEEL kg. 0,5 and 1,2 kg
MEDIUM WHEEL 1,3 kg and 3 kg

MATURING LESS THAN 60 days

STORAGE METHOD FROM 0 TO + 4 ° C

SHELF LIFE 365 days FROM PACKAGING



CAPRESE WITH PECORINO ... CUT TOMATOES
SLICED WITH EVO OIL and SLICES OF PECORINO

EXCELLENT IN RICH SALADS

TO ACCOMPANY A GOOD ARTISAN BEER

MELT ON PIZZA

White or slightly straw-colored rind. Strong taste, soft and pleasantly acidulous with a thin crust. Typical basket marks are evident. The paste is tender, uniform and creamy with a milky white color, with rare holes.

Calabrialleva by APOCC
Fresh Crotonese

to be eaten repeatedly ... creates sweet addiction



PECORINO CROTONESE PDO SEMI-HARD

SWEET AND DELICATE TASTE



MEDIUM WHEEL 1.3 kg and 2.5 kg
LARGE WHEEL 5 kg and 15 kg

SEASONING BETWEEN 60 AND 90 days

STORAGE METHOD FROM 0 TO +4 °C

SHELF LIFE 365 days FROM PACKAGING



VERY GOOD TO TASTE ALONE

IT GOES WELL WITH CURED MEATS,
DECISIVE FLAVORS PRESERVES GIVEN ITS
SWEETNESS

TO ACCOMPANY A GLASS OF WINE OR A GOOD
ARTISAN BEER

GREAT TO USE WITH FISH AND
CRUSTACEANS RECIPES

Thick rind with a slightly brown color.
Harmonious taste. The semi-hard paste is compact with rare holes

Calabrialleva by APOCC
Semi-hard Crotonese
also good with fish ... it creates sweet addiction



PECORINO CROTONESE PDO SEASONED

INTENSE AND BALANCED TASTE

MEDIUM WHEEL 1.3 kg and 2.5 kg
LARGE WHEEL 5 kg and 15 kg

SEASONING OVER 6 MONTHS

STORAGE METHOD FROM 0 TO + 4 °C

SHELF LIFE 365 days FROM PACKAGING



VERY GOOD TO TASTE ALONE

IT GOES WELL WITH CURED MEATS,
DECISIVE FLAVORS PRESERVES GIVEN ITS
SWEETNESS

EXCELLENT WITH JAM

EXCELLENT IN COLD CUTS

Long seasoned. Hard and brown rind, it can be covered with olive oil or olive sludge. Intense taste with a very light spicy aftertaste. The paste is slightly straw-colored and has rare holes.

Calabrialleva by APOCC

Seasoned Crotonese

slowly aged ... creates sweet addiction



Calabrialleva
pecorino
crotonese DOP
STAGIONATO
INGREDIENTE: Latte ovino (origine: Italia), sale, caglio di capretto, fermenti
lattici. Conservare a temperatura compresa tra 2°-4°C.
PRODOTTO E CONFEZIONATO DA: APOCC Soc. Coop. - via Rosito
CUTRO (KR) - FSMS standard ISO 22000:2005 - www.apocc.it
DICHIAZIONE NUTRIZIONALE
valori medi per 100 g di prodotto
valore energetico 2753 kJ / 653 kcal
grassi 18 g
di cui acidi grassi saturi 10 g
carboidrati 0 g
di cui zuccheri 27 g
proteine 23 g
sale 2,5 g
PRODOTTI IN ITALIA
Certificato da
Organismo di controllo
autorizzato dal MIPAAF
IT
WAMG
CE

PECORINO REFINED WITH PEPPER FROM CALABRIA

A CHEESE WITH AN INTENSE TASTE

CONSISTENCY

Soft and semi-cooked cheese, white or slightly straw yellow in color. Thin and basket-mould rind of a more intense straw yellow. It is made with pasteurized sheep's milk.

ORGANOLEPTIC CHARACTERISTICS

At the moment of tasting you can feel the pleasure of the Calabrian chilli which enhances the sweetness of sheep's milk. The spiciness is pleasant, never strong

PROBIOTICS

Pasteurized milk inoculated with native lactic ferments comes topped with kid rennet paste. During the breaking, the chilli flakes are added

FAT

The fat content on dry matter is not less than 40%

PROTEIN

The proteins are not less than 25% (gr / 100 gr edible part)

UMIDITA'

Not less than 30% (gr / 100 gr edible part)



PECORINO WITH CHILI PEPPER

FULL AND TASTY TASTE

SMALL WHEEL kg. 0.5 and 1.2 kg
MEDIUM WHEEL 1.3 kg and 2.5 kg

SEASONING 15/20 DAYS

STORAGE METHOD FROM 0 TO + 4 ° C

SHELF LIFE 180 days FROM PACKAGING



VERY GOOD TO TASTE ALONE

GOES WELL WITH VEGETABLE DISHES,
SALADS, OLIVES. PERFECT WITH STARTERS

A FRESH BEER OR A LIGHT WINE

COMPLETE ANY COLD CUTS

Short seasoning. Intense straw yellow rind. Full and very pleasant taste. The chili does not pierce too much, leaving a fullness in the taste. The paste is slightly straw-colored and has rare holes.

SMOKED RICOTTA

A CHEESE WITH A BOUQUET OF OLIVE
WOOD AND ORANGE AROMAS

CONSISTENCY

Cheese with a compact, soft and buttery paste and ivory-white color, produced with pasteurized whole sheep's milk. Naturally flavored with olive and orange wood. The rind is wrinkled, very and brown in color

ORGANOLEPTIC CHARACTERISTICS

At the moment of tasting you can feel a bouquet of flavors. The smoky scent is light, but consistent, without ever being aggressive or covering

PROBIOTICS

Pasteurized milk inoculated with native lactic ferments comes topped with kid rennet paste

FAT

The fat content on dry matter is not less than 40%

PROTEIN

The proteins are not less than 25% (gr / 100 gr edible part)

HUMIDITY

Not less than 30% (gr / 100 gr edible part)



SMOKED RICOTTA

A BOUQUET OF FLAVORS

ONE WHEEL kg. 0.250 / 0.350 kg

SEASONING 20/25 DAYS

STORAGE METHOD FROM 0 TO +4 °C

SHelf LIFE 365 days FROM PACKAGING



SHelf LIFE 365 days FROM PACKAGING

FANTASTIC GRATED FLAKES ON FIRST COURSES

GREAT WITH VEGETABLES

COMPLETE ANY COLD CUTS

Short seasoning. Very fine brown rind. Very pleasant bouquet. The natural aroma of smoked is not pervasive and blends well with the sweet taste of sheep's milk.

Buy on

Calabrialleva by APOCC
calabrialleva.it





Calabrialleva by APOCC

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