

## SERPA CHEESE



Serpa DOP cheese is a semi-soft cured, buttery cheese with little or no eye and obtained by slow depletion of the curds after coagulation of raw sheep milk.

Manufacturing is done twice a day to reduce the amount of time after milking and maturation takes place in natural curing sites or controlled environment facilities, with a curing time of 30 days.

The cheese undergoes two salts, the first being filtered and the second after the dough is stuffed and prepared for whey depletion.

Serpa DOP cheese has as its process peculiarities the fact that the cut is made with only four movements and practiced based on religious beliefs and has the uniqueness of the cloth used for the filtration of milk to be rigorously folded 40 times.