Queijo Serra da Estrela – PDO

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Ingredients

- Ewe’s milk, from…
  - Bordaleira “Serra da Estrela”
  - Churra Mondegueria
- Salt
  - Milk
  - Milk + External
- Cynara cardunculus, L
  (Cardoon/thistle )
  - Coagulation (0.2-0.3 g/L)

Production

- Non-pasteurized milk
- Coagulation with Cynara cardunculus, L.
- Slowly draining the curds
- Maturation/ripening
  - Low temperature (6 to 12ºC)
  - High relative humidity (80-90%)
  - Minimum 30 days maturation
  - Recommended up to 45-60 days for safety reasons.

Sensory characteristics

- Shape
  - low cylinder with side camber and a little in the upper face
  - Blunt edges
  - Diameter: 15 to 20 cm
  - Height: 4 to 6 cm
  - 1.0 to 1.7 Kg
- Rind
  - soft
  - well formed/no defects
  - smooth and thin
  - straw-yellow color
  - Uniform color

- Interior/Paste
  - Texture
    - Closed
    - Half-soft
    - Creamy
    - Buttery
  - Aspect
    - Grassy
    - With a few regular holes/eyes
  - Color
    - White or slightly yellow
    - Uniform
Sensory characteristics

- Flavour
  - Intense smell
  - Soft, clean “bouquet”
  - Slightly acidic
- Negative features
  - Salty
  - Acid
  - Soapy
  - Bitter
  - Unpleasant

Some “facts”

- Better “quoted” Portuguese cheese
- High perceived quality
  - Typical
  - Traditional
  - Non-industrial
  - …
- Frequently purchased as a “high quality” gift
- Expensive
  - Lots of frauds
  - Certification stamp
  - Use of milk from out of the region/country
  - …

Some more facts

- First cheese to be protected in Portugal
  - “Região Demarcada” – 1985
  - PDO – 1994
- Portuguese Norm NP-1922 – 1985
  - Product definition
  - Including Sensory definition