

Why is Parmigiano Reggiano so expensive - Video comprehension

First match these keywords with their Italian translation.

- | | |
|------------------|-----------------------|
| 1. Wheel | a. Certificato |
| 2. Restricted | b. Erba |
| 3. Rennet | c. Forma |
| 4. Certified | d. Stampo |
| 5. Bacteria | e. Placca |
| 6. Grass | f. Crosta |
| 7. Skimmed | g. Falso |
| 8. Whole | h. Marchio |
| 9. Curds | i. Limitato |
| 10. Moulds | j. Caglio |
| 11. Linen cloth | k. Intero |
| 12. Stencil | l. Copia |
| 13. Plaque | m. Contraffazione |
| 14. Rind | n. Stagionatura |
| 15. Maturation | o. Cagliata |
| 16. Black market | p. Batteri |
| 17. Counterfeit | q. Scremato |
| 18. Copycat | r. Telo di lino |
| 19. Fake | s. Mercato nero |
| 20. Brand | t. Modello per stampa |

Then go to <https://youtu.be/ZgjWOo7IqOY>, watch the video about why Parmigiano Reggiano is so expensive and answer the questions.

- 1) How much is a pound of Parmigiano Reggiano in the USA?
- 2) How many wheels are produced every year?
- 3) In which area is PR produced?
- 4) Who first started this production and when?
- 5) Which are the three ingredients used to produce PR?
- 6) How many dairies are certified to produce it?
- 7) What is so special in PR?
- 8) Which kind of milk is used?
- 9) At which temperature and how long is milk cooked?
- 10) Why is it cooked?
- 11) Where is the curd transferred after being split in two?
- 12) Where is the cheese wrapped and how long?
- 13) Why is a stencil used?
- 14) What is the milk protein plaque and what does it contain?
- 15) How many days and why are the wheels plunged in a solution of water and salt?
- 16) What happens to the wheels after a year of maturation?
- 17) How long can the maturation last?
- 18) What is the biggest problem for the producers and the brand?
- 19) Where is PR protected and how?
- 20) How can we be sure that we are eating real Parmigiano?