

MATÓ

Objectives

Main objective:

- To write a scientific-technical entry on Wikipedia about *mató*.

Specific objectives:

- To collect information and get a clear idea about *mató*.
- To write the definition in a comprehensive and accurate way.
- To describe physical and organoleptic properties.
- To define the different methods of elaboration.
- To investigate the process of the IGP “MATÓ” creation.

Elaboration process

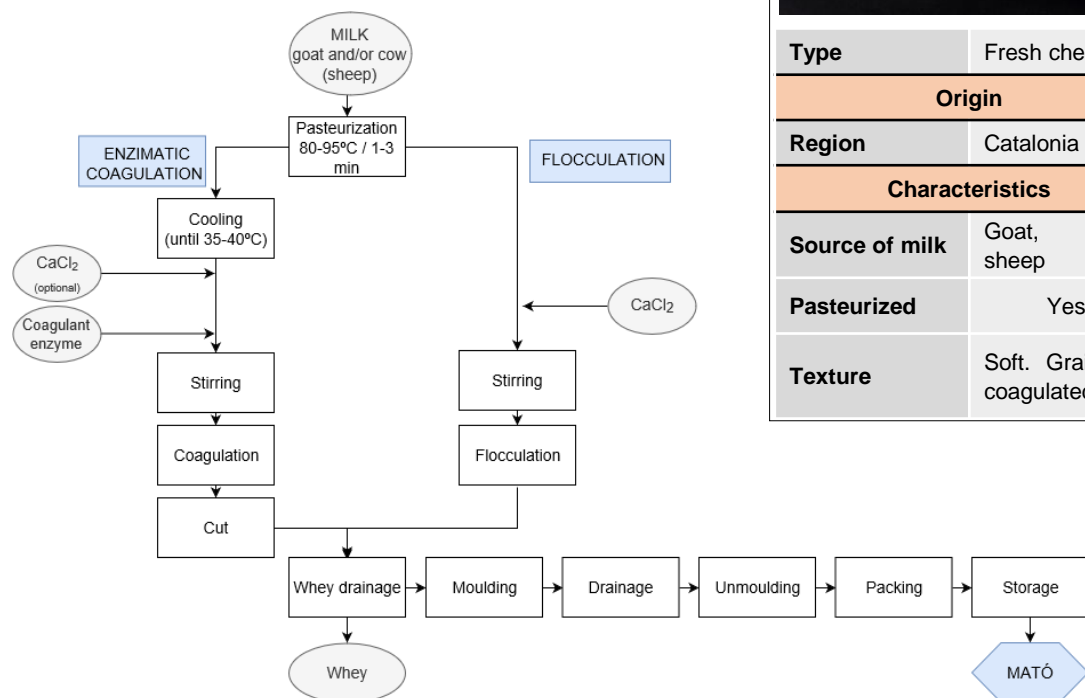



Fig 1. Mató elaboration process diagram.

Table 1. Mató main characteristics.

Mató	
	
Type	Fresh cheese
Origin	
Region	Catalonia
Characteristics	
Source of milk	Goat, cow, sheep
Pasteurized	Yes
Texture	Soft. Grainy or coagulated

IGP “MATÓ”

DARP together with the Catalan Association of *mató* makers (ACEM), are searching for the attainment of the label Protected Geographical Indication (IGP).

The Center of Innovation, Research and Transfer in Technology of Foods (CIRTTA), of the Universitat Autònoma de Barcelona (UAB), is carrying out the necessary documentation.

Physicochemical parameters such as water retention, color, texture and serum proteins/casein ratio have been studied in order to define which cheeses could be labeled as IGP “MATÓ”.

Results

<https://ca.wikipedia.org/wiki/Mató>

Conclusions

- The terms *mató*, *recuit* and *brossat* continue to cause confusion.
- Wikipedia is a very good opportunity to share knowledge in a rigorous and understandable way.