



Provoleta of smoked scamorza

The smoked taste is round and defined. Smoked provola can be enjoyed fresh or heated in a pan to fully grasp its delicate taste.

Ingredients: Raw MILK, salt, rennet and lactic ferments. Natural smoking.

Allergens: milk and lactose.

Organoleptic characteristics: The product is spherical in shape and has an amber-coloured rind on the outside, thanks to the natural smoking process and a compact, intense ivory-coloured paste.

Chemical characteristics: the product respects the chemical characteristics of EC Regulation 1881/2006 and its subsequent amendments.

Physical characteristics: Moisture: 55.8 g/100g - pH between 5.5-6.2

Microbiological characteristics: the product complies with the parameters and limits of EC Regulation 2073/2005 and its subsequent amendments.

Time limit for use: 14-day expiry date with the package intact.

Storage and transport: the product must be stored and transported at a temperature between 0 - +4°C.

Country of milking: Milk from EU countries

Country of transformation: Italy

Nutritional information

Average values per 100g of product

| | |
|--------------------------------|------------------------------|
| Energy value | 261 Kcal/100g – 1084 Kj/100g |
| Fat | 18,7 g/100g |
| of which saturated fatty acids | 14,0 g/100g |
| Carbohydrates | 1,1 g/100g |
| of which sugars | 1,0 g/100g |
| Protein | 22,0 g/100g |
| Salt | 1,05 g/100g |

We process only selected, high-quality milk at our plant in Andria.



Business Information

| Item Code | Net weight of drained product | Net weight Tray* | Unit for Tray | Type of sale | Packaging units** | Units on Pallet** | EAN Code |
|-----------|-------------------------------|------------------|-----------------|--------------------|-------------------|-------------------|----------------------|
| 05301 | 500g | Variable weight | Variable weight | Gastronomy counter | Variable weight | G = 4x8 layers | To be sold by weight |
| 05302 | 500g | 1 kg | 2 | Gastronomy counter | G = 4 trays | G = 4x8 layers | 8032649715313 |
| 05303 | 500g | 3 kg | 6 | Gastronomy counter | G = 2 trays | G = 4x8 layers | 8032649715146 |

* The trays used for packaging the products are made of polypropylene and heat-sealed with PET film + OPP CAST in contact with food, in compliance with current regulations (MOCA EC Regulation 1935/2004, EU Regulation 10/2011)

**P = Small polystyrene 385x270x135 mm G = Large polystyrene 530x370x175 mm