



# Provola 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