



Smoked scamorza

The pasta filata becomes more compact and takes on an amber colour, given by the natural smoking. Smoked scamorza is ideal for cold dishes and buffets as it goes well with many ingredients.

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

Allergens: milk and lactose.

Organoleptic characteristics: The product has an amber-coloured rind on the outside, given by 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

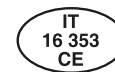
Country of transformation: Italy

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
005	250g / 400g	Variable weight	Variable weight	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
05103	250g	250g	1	Free service	P = 4 trays G = 10 trays	P = 12x8 layers G = 4x8 layers	8032649715115
05405	250g	1,2 kg	3	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649715122
05408	400g	2,4 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