

CACIOCAVALLO

Great in size and taste, the seasoned scamorzzone is a cheese with a decisive character that stands out for its "occhiellature" (eyelets). Excellent protagonist of platters and gourmet dishes, it is delicious accompanied by tasty jams.

Ingredients: MILK, salt, rennet and lactic ferments.

Allergens: milk and lactose.

Organoleptic characteristics: The product is pear-shaped with a short neck and head. It always has a smooth, uniform, thin yellow rind that increases in intensity as it matures. The paste is yellow or straw-coloured, with a homogeneous consistency, compact and soft.

Chemical characteristics: the product respects the chemical characteristics of EC Regulation 915/2023 and its subsequent amendments.

Physical characteristics: Moisture: 70.4 g/100 g – 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	357 Kcal/100g – 1482 Kj/100g
Fat	28,8 g/100g
of which saturated fatty acids	20,1 g/100g
Carbohydrates	< 0,5 g/100g
of which sugars	< 0,5 g/100g
Protein	24,0 g/100g
Salt	1,09 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
008	1 kg / 6 kg	Variable weight	1	Gastronomy counter	P = 4 trays G = 1 trays	P = 12x8 layers	To be sold by weight
08001	1 kg	Variable weight	4	Gastronomy counter	P = 4 trays	P = 12x8 layers	To be sold by weight
08002	6 kg	Variable weight	1	Gastronomy counter	G = 1 trays	P = 12x8 layers	To be sold by weight

**The cardboard used for packaging is made of materials suitable for food contact in compliance with current regulations (MOCA EC Regulation 1935/2004, EU Regulation 10/2011)*

***Measurements: 274x232x269*