







## 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.

Smoking by burning beech chips. **Allergens:** milk and lactose.

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

**Chemical characteristics:** the product respects the chemical characteristics of EC Regulation 915/2023 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  $0 - +4^{\circ}C$ .

Country of milking: Milk from EU countries

Country of transformation: Italy



## **Nutritional information**

Average values per 100gr 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

<sup>\*</sup> 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)

<sup>\*\*</sup> P = Small polystyrene 385x270x135 mm G = Large polystyrene 530x370x175 mm