

SMOKED SCAMORZA

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

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

Smoking by burning beech chips.

Allergens: milk and lactose.

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