

DRIED SCAMORZA

From the Scamorze family, this dried scamorza represents the balance between the milk flavour of fresh scamorza and the characteristic flavour of seasoned scamorza. The consistent pasta filata, the tasty surface, this cheese wins over the most demanding of palates.

Ingredients: Raw MILK, salt, rennet and lactic ferments.
Allergens: milk and lactose.

Organoleptic characteristics: The exterior of the product has a barely perceptible straw-yellow rind that becomes slightly thicker as the product continues to be preserved.
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 100g of product

Energy value	266 Kcal/100g – 1106 Kj/100g
Fat	20,43 g/100g
of which saturated fatty acids	14,5 g/100g
Carbohydrates	1,5 g/100g
of which sugars	0,9 g/100g
Protein	17,2 g/100g
Salt	0,82 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
034	500g	Variable weight	Variable weight	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
05401	500g	500g	1	Free service	P = 4 trays G = 10 trays	P = 12x8 layers G = 4x8 layers	8032649715405
05402	500g	1,5 kg	3	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649715412
05403	500g	3 kg	6	Gastronomy counter	G = 2 trays	G = 4x8 layers	8032649715436

* 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