

FRESH SCAMORZONE IN NETTING

The texture of the net tattooed on the skin of this scamorzzone, the sinuous and rounded shapes, the freshness and harmony of a cheese with strong character.

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

Allergens: milk and lactose.

Organoleptic characteristics: The exterior of the product has a barely perceptible rind, creamy white in colour, which becomes slightly thicker and straw yellow in colour as it continues to be preserved.

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

Physical characteristics: **Moisture:** 56.9 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	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
03312	500g	1 kg	2	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649713302
03301	1 kg	1 kg	1	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649713302

* 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