

# SILANO

*Cheese with a long cylindrical shape, characterized by its savoury taste.*

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

**Allergens:** milk and lactose.

**Organoleptic characteristics:** the product has an imperceptible creamy-white rind, which becomes slightly thicker and a pale yellow colour as it is kept in storage

**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 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
03401	2 kg	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 trays G = 4x8 trays	To be sold by weight

\* 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