

SMOKED SILANO

Long cylindrical cheese is characterized by its smoking by burning of beech chips.

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 crust on the outside, obtained by smoking beech wood chips and from a compact paste of intense ivory color.

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	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 producto	Net weight Tray*	Unit for Tray	Type of sale	Packaging units**	Units on Pallet**	EAN Code
05251	2 kg	Weight of trays	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	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