

# SMOKED STRACCIATELLA

*"Rags" of spun pasta immersed in a sea of cream, with a smoky accent. A truly irresistible goodness.*

**Ingredients:** RAW MILK, CREAM, salt and rennet. Acidity corrector: Citric acid\*. Smoking by burning beech chips.  
\*Citric acid is widely found naturally in milk. It is used for the production of Stracciatella, replacing lactic ferments, to enhance the sweet taste of fresh milk.  
**Allergens:** milk and lactose.

**Organoleptic characteristics:** it is a product with a fine and delicate taste that can be consumed as such, or as a condiment in the kitchen.

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

**Physical characteristics:** **Moisture:** 70.4 g/100 g - 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	336 Kcal/100g – 1387 Kj/100g
Fat	33,0 g/100g
of which saturated fatty acids	23,5 g/100g
Carbohydrates	0,85 g/100g
of which sugars	0,8 g/100g
Protein	8,9 g/100g
Salt	0,65 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
26001	250g	250g	1	Free service	P = 8 trays G = 20 trays	P = 12x8 layers G = 4x8 layers	8032649712619
26002	300g	300g	1	Free service	P = 8 trays G = 20 trays	P = 12x8 layers G = 4x8 layers	8032649712626
26003	500g	500g	1	Free service	P = 4 trays G = 10 trays	P = 12x8 layers G = 4x8 layers	8032649712633
26004	1 kg	1 kg	1	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649712640

\* 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