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CE

SMOKED FILANO

Smoked filano is hard spun paste cheese smoking made by natural beech chips, with a pleasant taste, amber color and compact structure. It is distinguished by a characteristics taste and smell of smoking.

AVERAGE NUTRITIONAL INDICATION FOR 100 g OF PRODUCT:

Energy:	281Kcal/1172Kj
Fats:	19,3 g
of wich saturated:	13,8 g
Carbohydrates:	0,8 g
of which sugars:	0,8 g
Proteins:	26,11 g
Salt:	2,32 g

SALES NAME/ DENOMINATION	
Hard spun paste smoked cheese	
Ingredients: pasteurized MILK, salt and microbial milk coagulant. Acidity regulator: citric acid. Naturally smoked using beech wood chips.	
Shelf life: 30 days in unopened package; 60 days in shrink wrap	
Storage: in the fridge +4° C	
Packaging: PP tray with heat-sealed plastic film. The packaging materials is in compliance with food contact, according to current legislation.	
Milking country: EU countries/ Processing country: Italy	
Allergens: milk	
Microbiological and chemical characteristics	
E. Coli	<100 ufc/g
Stafilococchi Coag. +	<100 ufc/g
Salmonella	Absent in 25 g
Listeria monoc.	Absent in 25 g
pH	5,8
Compliance with the parameters and limits of EC regulation no. 853/2004 and EC Reg. no. 1441/2007	

TECHNICAL LOSTICAL DATA SHEET

ART CODE	FORMAT	PACKAGING	UNIT	UNIT PER CASE	PALLET COMPOSITION	EAN CODE	SELLING CHANNEL
FI196	1000g 2000g Ca.	variable weight Tray	4pcs 2pcs	1 tray per frame	10 frames per layer, 10 layers	8032644502680	delicatessen
FI196	1000g 2000g Ca.	polystyrene case variable weight	10pcs 5pcs	Bulk in polystyrene case	4 cases per layer, 10 layers	8032644502680	delicatessen
FI499	2000g Ca.	shrink wrapped variable weight	2pcs	1 tray per frame	10 frames per layer, 10 layers	8032644506466	delicatessen
FI499	2000g Ca.	shrink wrapped variable weight	5pcs	Bulk in polystyrene case	4 cases per layer, 10 layers	8032644506466	delicatessen