



IT
N7Q2Y
CE

SMOKED TRECCIONE

Smoked treccione 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
TR553	3000g Ca.	polystyrene case variable weight	1pc	1 pc per case	12 cases per layer, 10 layers	8032644503717	delicatessen
TR553	5000g Ca.	polystyrene case variable weight	1pc	1 pc per case	9 cases per layer, 10 layers	8032644503717	delicatessen
TR283	3000g Ca.	shrink wrapped variable weight	1pc	1 pc per case	12 cases per layer, 10 layers	8032644500983	delicatessen