



SMOKED PROVOLA

The smoked provola is a semi-hard spun paste cheese with natural smoking made by natural beech chips, with a pleasant taste, amber color and compact structure. It is distinguished by a characteristic taste and smell of smoking.

AVERAGE NUTRITIONAL INDICATIONS FOR 100 g OF PRODUCT:

Energy:	281Kcal/1172Kj
Fats:	19,3 g
of which 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	
Semi-Hard smoked spun paste 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 material 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 LOGISTICAL DATA SHEET

ART CODE	FORMAT	PACKAGING	UNIT	UNIT PER CASE	PALLET COMPOSITION	EAN CODE	SELLING CHANNEL
PR419	500g ca.	Polystyrene case variable weight	14pcs	bulk in polystyrene case	9 cases per layer, 10 layers	8032644502772	Delicatessen
PR420	500g	Tray 1000g	2pcs	2 trays per frame 4 trays per case	10 frames per layer, 12 layers 4 cases per layer, 10 layers	8032644503809	Delicatessen
PR421	500g	Tray 3000g	6pcs	1 tray per frame	10 frames per layer, 10 layers	8032644503816	Delicatessen