



## SMOKED TRECCIONE

Smoked treccione is semi-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

<b>SALES NAME/ DENOMINATION</b>	
Semi-Hard smoked spun paste cheese	
<b>Ingredients:</b> pasteurized MILK, salt and microbial milk coagulant. Acidity regulator: citric acid. Naturally smoked using beech wood chips.	
<b>Shelf life:</b> 30 days in unopened package; 60 days in shrink wrap	
<b>Storage:</b> in the fridge +4° C	
<b>Packaging:</b> PP tray with heat-sealed plastic film. The packaging materials is in compliance with food contact, according to current legislation.	
<b>Milking country:</b> EU countries/ <b>Processing country:</b> Italy	
<b>Allergens:</b> milk	
<b>Microbiological and chemical characteristics</b>	
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