



# La scamorza molisana

technical card

(04/2020)

“1958 Slow Knead” line

#### Product description

Fresh "pasta filata" cheese – White Scamorza

#### Ingredients

Pasteurised Cow's milk, salt, rennet and milk enzymes

#### General characteristics

Average weight	See details in chart below
Packaging	See details in chart below
Shelf-life	26 days from production date
Coding scheme	Expiry date
Storage temperature	0 /+ 4 °C

#### Microbiological parameters

Microbiological parameters	Values
Coliforms	<1000 ufc / gr
Escherichia coli	<100 ufc / gr
Salmonella ssp.	Absent / 25 gr
Listeria monocytogenes	Absent / 25 gr
Stafilococchi coag. positive	<100 ufc / gr
Ps. spp	Ps. spp

#### Organoleptic properties

Colour	White or pale yellow
Smell and taste	Typical and delicate
Texture	Compact and slightly elastic
Shape	Tender texture skin, homogeneous, compact and melting

#### Physico-chemical properties

Physico-chemical properties	Av. values (100g of product)
Humidity	45
Dry residue	35
Fat in dry matter	47
Ash	1,9

#### Residue and additives

Residue and additives	Values
Aflatoxin M1 – M2	Within the limit set by Reg. n. 1881/06 and s.m.i.
Other additives	Within the limit set by Reg. n. 396/05 and s.m.i.

#### Nutritional values

Nutritional values	Av. values (100g of product)
Energy	900 Kj / 215 Kcal
Fat	16,0 gr
<i>of which saturates</i>	11,1 gr
Carbohydrate	1,0 gr
<i>of which sugars</i>	0,1 gr
Protein	17 gr
Salt	0,8 gr

#### Allergens

Milk and dairy products (including lactose)

#### Format available and brands

"1958 Slow Knead" - please consult the recap of our offering on the website ([LINK](#))