



# Provola

TECHNICAL SHEET – PROVOLA FROZEN

Provola is a “pasta filata” stretched-curd cheese with long fibres produced with milk, salt, lactic cultures and rennet. When cut it releases just the right amount of liquid according to the best dairy traditions. Our Smoked Mozzarella is the result of 5 generations in dairy farming.



<b>Batch Number</b>	Serial number relevant to production day preceded by the current year	
<b>Description</b>	Spun cheese from cow's milk, smoked surface	
<b>Channel</b>	HO.RE.CA	
<b>Ean Code</b>		
<b>Ingredients</b>	Pasteurised milk, salt, rennet and lactic ferments	
<b>Product Characteristic</b>	Colour Odour Flavour	Yellow Typical smell of fresh cheese pleasant and intense
<b>Physical-chemical characteristics</b>	pH	5,0 – 5,3
	Fat	18.0% - 22%
	Fat dry matter	40.2% - 45,9%
	Protein	18% - 22%
	Moisture content	57% - 60%
<b>Microbiological Reg. CE I 441/2007 e s.m.i</b>	E. Coli Stafil. Coag.(+) Listeria monocytogenes	n=5 c=2 m=100ufc/gr M=1000 ufc/gr n=5 c=2 m=10ufc/gr M=100 ufc/gr Absent in 25g

10 Ottobre 2015  
[www.LatteriaSorrentina.it](http://www.LatteriaSorrentina.it)  
[qualita@amodiogroup.it](mailto:qualita@amodiogroup.it)

**Formalactis srl**  
 Sede legale: Via Somma 80  
 80048 Sant'Anastasia NA  
 P.IVA e C.F. 07064961217  
 Cap. Soc. €. 45.000,00 i.v.



Shelf life	365 days
Storage temperature	- 18°C
Weight	250 gr
Packaging	Heat sealed bag
Allergens	Contains milk and its derivatives

Energy	1070 KJ - 256 kcal
Fat	18 gr
Of which saturated fatty acids	12 gr
Carbohydrates	2 gr
Of which sugar	2 gr
Protein	21,5 gr
Salt	0,76 gr

### Typical values per 100 gr

Unit	Packaging	Bag
	Dimension	13x15 cm
Pack	Outer Packaging	Carton
	Number of units/carton	18
	Dimension	40x30x h.16 cm.
Pallets	Pallet type	80x120 EUR
	Gross weight average pallet	476 Kg
	Net weight average pallet	432 kg
	Pallets height	1,92
	Number of carton/ layer	8
	Number of layers / pallet	12
	Number of units / pallet	384
	Number of carton / pallet	96

## LOGISTIC INFORMATION

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<b>Use</b>	Used for cooking, ingredients for elaborated dishes. For salad, can be used in any kind of dishes.	
<b>Products Benefits</b>	SUITABLE FOR VEGETARIAN	HALAL
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## PRODUCT BENEFITS



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