



Smoked cheese Medallions

TECHNICAL SHEET

Medallion is a pasta filata cheese with an intense and pleasant taste. The making and smoking process give life to a soft product and a particular consistency, that make this product suitable for several uses



Batch Number	Serial number relevant to production day preceded by the current year	
Description	Spun cheese from cow's milk with smoked surface	
Channel	HO.RE.CA	
Ean Code		
Ingredients	Pasteurised milk, salt, rennet and lactic ferments.	
Product Characteristic	Colour Odour Flavour	Straw white with smoked surface Typical smell of fresh cheese Pleasant and intense
Physical-chemical characteristics	pH	5,0 – 5,4
	Fat	18% - 22%
	Fat dry matter	34 % - 45,8%
	Protein	22% - 26%
	Moisture content	47% - 52%
Microbiological Reg. CE	E. Coli Stafil. Coag.(+) Listeria monocytogenes	n=5 c=2 m=100ufc/g M=1000 ufc/g n=5 c=2 m=10ufc/g M=100 ufc/g Absent in 25g

Shelf life	20 days
Storage temperature	≤ 4°C

Typical values per 100 g

Energy	281 Kcal / 1177 KJ
Fat	20,4 g
Of which saturated fatty acids	14,1g
Carbohydrates	1,6 g
Of which sugar	1,6 g
Protein	22,9
Salt	1,12 g

LOGISTIC INFORMATION

Unit	Packaging	Heath-sealed try
	Dimension	
Pack	Outer Packaging	
	Number of units/carton	
	Dimension	
	Pallet type	
Pallets	Gross weight average pallet	
	Net weight average pallet	
	Pallets height	
	Number of carton/ layer	
	Number of layers / pallet	
	Number of units / pallet	
	Number of cartons / pallet	

PRODUCT BENEFITS

Use	Used for cooking, particularly recommended grilled	
Products Benefits	SUITABLE FOR VEGETARIAN	HALAL
	Our cheese medallions have all the taste of five generations in dairy farming.	

