



## TECHNICAL PRODUCT SHEET

Date of issue: 16/03/2017

### Smoked Scamorza Granarolo 250g

code: 761  
R02

#### General Information

<b>Product Name</b> Scamorza smoked without preservatives 250g	<b>Description:</b> Stretched cheese truncated cone shaped with head obtained by presamic coagulation of pasteurized cow's milk subjected to the process of natural smoking
<b>Ingredients:</b> Pasteurized cow Milk 98,59%, salt 1.3%, Microbial rennet 0.1% ( <i>Rhizomucor mihei</i> ), lactic ferments ( <i>Streptococcus thermophilus</i> ) 0.01%	<b>Weight:</b> 250g – e
<b>Organoleptic Characteristics:</b> Shape: truncated cone with head Colour: outer dark yellow, internal yellow straw Aroma: characteristic of smoked dairy food Flavour: tasty, delicat, characteristic of smoked dairy food	<b>Description of production flow:</b> milk standardisation milk pasteurization 72°C@15 seconds addition of lactic ferments and rennet (coagulation) curd ripening stretching and moulding cheese hardening and salting smoking vacuum packing refrigerated storage shipping

#### Analytical Data

Chemical-physical characteristics at shipping (values in w/w)				Microbiological characteristics at shipping (values in UFC/g)	
Parameter	Target value	Rejection limits		Total coliforms:	<100
		Min	Max		
moisture:	49,5	48,5	51,5	Stafilococcus coag+ :	<10
total fat:	23,5	21,5	25,5	Salmonelle spp:	absent/25g
fat/dry matter:	Min 44,5	-	-	Listeria monocytogenes:	absent/25g
proteins:	24,5	21,5	26,0		
salt (NaCl)	1,3	0,95	1,55		
pH:	5,45	5,30	5,60		
<b>Average nutritional values for 100g product:</b>				Energy (kcal/kJ)	1251/301
				Fat (g)	22,5
				Of wich saturated (g)	15,2
				Carbohydrate (g)	0,6
				Of wich sugar	0,6
				Protein (g)	24,0
				Salt (g)	1,3
				Cholesterol (mg)	70
				Sodium (mg)	520
<b>Transport temperature (°C):</b>		max 4°C		<b>Storage temperature (°C):</b>	
		max 4°C			
<b>Use by (days from production)</b>		90		<b>Production coding:</b>	
				LNAGGGCC where: L=lot N=production plant identification A=last digit of production year GGG=Julian day of production CC=packaging line	

#### Packaging

Type	Description	EAN code	Material	Dimensions (mm, L x w x h)	Weight (g)
<b>Primary packing:</b>	vacuum sealed film	8002670007619 EAN13	PA-LDPE (bottom) PET-PE (top)	130 x 95 x 70	about 3,5
<b>Secondary packing:</b>	opened carton	18002670107613 ITF14	cartone	298 x 228 x 78	75g ±8%
<b>Languages on the packing: UK – FR – ES – DE – UAE</b>					
<b>n° units/carton:</b>			8		
<b>Manufacturer</b>			GRANAROLO S.P.A. VIA S. GIOVANNI BOSCO 39 USMATE VELATE (MONZA-BRIANZA) ITALY		

#### Palletisation

<b>Pallet type</b>	Euro (Estero) Epal (Italia)
<b>n° cartons per layer</b>	13
<b>n° layers</b>	13
<b>n° cartons/pallet</b>	169
<b>n° units/pallet</b>	1352

