



from the ancient Pugliese tradition

Provolino



Revisione 1 - 24/11/2011

DESCRIPTION: Aged "pasta filata" cheese with a characteristic cylindrical shape.

INGREDIENTS: Pasteurized milk, milk enzymes, salt, rennet. Without any preservatives.

NUTRITION FACTS - Average values on 100 g: Energy values: Kcal 331 - Kj 1375; Total carbohydrates 0,77 g; Total protein 23,5 g; Total fat 25 g; Salt 0,50 g

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: moisture 48% , min. fat / dry 44 %

MICROBIOLOGICAL CHARACTERISTICS: Coliforms < 100 ufc/g; Escherichia coli < 100 ufc/g; Staphylococci coagulase + < 100 ufc/g; Salmonella spp absent; Listeria spp absent.

PACKAGE: single 1,5 kg cylinder.

ITEM CODE: 323

MINIMUM SHELF LIFE: 40 days. To be eaten preferably within 3 days from the opening of the package.

PRESERVATION METHODS: In refrigerator +1/+4° C.

Product tracking:

According to law we have established a product tracking system with the cooperation of the Azienda per i servizi Sanitari del Trentino: Nucleo Operativo Veterinario, Via Lavisotto, 125 Trento. Every product has a label with its production code and expiration date. The production code and expiration date are also printed in the transportation document. The research of a production code provides immediate information about the produced and sold quantities of the items and about the customers who bought those products. The system is clearly connected to all the production means, going back to the raw material and the packaging.

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