

PRODUCT TECHNICAL DATA SHEET

FIOR DI LATTE AFFUMICATO (PROVOLA)

Product overview Spun paste cheese obtained with whole milk to an acidity of natural fermentation after addition of coagulants agents, smoked whit wood chips

Manufacturer

Brand Name COOP AGRICOLA COPROVER - SEDE DI AGEROLA (NA)
Factory Location Via S. Maria 43 Agerola (NA)
Salubrity number (EEC seal) IT 15/233 CE

Recipe ingredients

Ingredients declared on the label cow's milk, salt, rennet, lactic ferments, wood chips

General characteristics

Fior di Latte Affumicato (PROVOLA)
Brand Fior d'Agerola

Allergens:

MILK (including lactose)

Product presentations

Crust thin
Curd compact melting fibre structure, pale straw in colour;
Taste characteristic and delicate
Scent aromatic odour
Colour Golden yellow in colour, sometimes yellow brown;
Texture average elastic

Physical and chemical composition

Mixture % < 65
Dry residue % > 35
Fat STQ % < 20
Fat on dry matter > 44
Proteins (n x 6.38) 15 ± 2



SOC. COOP AGRICOLA COPROVER

SOC. COOP. AGRICOLA COPROVER - SEDE LEGALE : VIA GANDHI, 42 - POTENZA
C.F. e Partita Iva 01646020766 - C.C.I.A.A. PZ n. 124194 - COD. IBAN: IT 41 5 06230 15200 0000 301 68 211
CODICE BIC: CRPPIT2P661 - Stab. di Via Santa Maria 43 - Tel. e Fax 081 8791339 - AGEROLA (NA)
CODICE DESTINATARIO FATT. ELETTRONICA: ZCK6XHR - pec.: coprover@legalmail.it - website: www.fiordagerola.eu



Nutritional value *(average values for 100 grams of product)*

Energy value Kcal	247
Fat	19
Proteins	18
Carbohydrates	1

100 g of Fior di Latte Affumicato (PROVOLA) contain about 60 g. of water, 19 g. fat, 18 g. protein. 1 g. carbohydrates as well as minerals salts and vitamins

Microbial composition

TBC (<i>Total bacteria count</i>) (agar gelisato)	UFG/g	<1.000.000
Total coliforms	UFG/g	<1.000
Escherichia coli	UFG/g	<100
Staphylococcus Aureus	UFG/g	<10
Salmonella	UFG/g	ABSENT
Listeria monocitogenes	UFG/g	ABSENT
Ferments	UFG/g	<10.000
Molds	UFG/g	<100

Storage or TMC FRESH CHEESE

Minimum period	14 days from packaging date
Preservation conditions	Keep in a cold place at the temperature of +4°C

Storage or TMC FROZEN CHEESE

Minimum period	365 days from packaging date
Preservation conditions	Keep in a cold place at the temperature of -18°C (once thawed the product should be kept frozen at +4°C and consumed within 7 days)


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