



## Smoked Filled Braid Scamorza

Cod.: 15016

Smoked stretched-curd cheese stuffed

These big braids of ham and olive stuffed scamorza paste are made of spun-paste cheese of whole pasteurised cow milk. Scamorza is like mozzarella past, only drier. After the paste has been made it is first rolled flat to lay the ingredients for the filling (ham and olives or other ingredients) on it, it is then rolled into a 5 cm diameter roll, and finally it is braided. The braids are put in cold water to cool, then in brine for half an hour, and finally cold-smoked (with Beechwood chips, below 18°C), to acquire the distinctive aroma and flavour. Can be eaten cold with tomatoes, green salad and any vegetable, however, for best results we recommend using it for warm dishes, if smoked it confers a unique aroma to any dish.

### Ingredients:

Pasteurised cow's MILK, salt, rennet, smoke

**Allergens:** Milk and milk derivatives

### Category:

Cheese, Selection, Soft & Tender

### Milk:

Cow

### Milk treatment:

Pasteurized milk

### Availability:

To book

### Milk origin:

Italy

### Unit of measurement:

Kilo

### Package Type:

Polystyrene box

### Weight per piece:

From 2 to 5 kg

### Pieces per box:

1 piece

### Storage conditions:

Refrigerate from 0°C to +4°C

### Transportation:

Refrigerated from 0°C to +4°C

### Product life in sealed package:

20 days

### Minimum order quantity:

1 piece

## Average nutritional values

per 100g of product

<b>Energetic value:</b>	1032.66 kJ / 247.05 kcal
<b>Fat</b>	20g
of wich saturated fatty acid	13.5g
<b>Carbohydrates</b>	2.2g
of wich sugars	1.15g
<b>Proteine</b>	14.7g
<b>Salt</b>	0.34g