



Codice prodotto: 15037

Bead Scamorza DeMagi

These scamorza pearls are slightly smaller than hazel nuts. Scamorza is a spun-paste cheese of whole pasteurised cow milk. The paste is like mozzarella paste, only drier. After the paste has been made it is rolled with a pin with wholes that cuts the paste into the right shape and size, they are first cooled and then cold-smoked (with Beechwood chips, below 18°C), so they can acquire the distinctive aroma and flavour.

Categoria

Cheese
Selection
Soft & Tender

Tipo Di Latte

Cow

Reperibilità

To book

Caglio

Animal

Edibilita Crosta

Edible

Unità di misura / Unit of measurement / Unité de mesure:
Kilo

Tipo di confezione / Package Type / Type d'emballage:
Heat, sealed pan

Peso per confezione / Weight per piece / Poids par pièce:
1 kg per tray

Confezioni per collo / Pieces per box / Pièces par colis:
2 trays

Conservazione / Storage conditions / Conservation:
Refrigerate from 0°C to +4°C

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
20 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 box (2 trays)