



Codice prodotto: 15039

Smoked provola with mandarin

It is a raw spun paste cheese produced with pasteurized whole milk.

After the pasteurization of the milk, the inoculation of ferments and the addition of rennet are carried out. Coagulation takes 20-40 minutes at a temperature of 30°-35°C. The resulting curd is broken up into hazelnut-sized granules and left to settle at the bottom of the boiler.

After a few hours of maturation, the paste, cut into strips of about one cm thick, is immersed in water at 75 ° – 85 ° C and spun. When the spinning process is over, the pasta is formed, shaping it to give it the desired shape.

After cooling in running water, the scamorza is placed in brine for about half an hour. If you want to make the smoked scamorza, it is passed through the smoker cold.

Categoria

Cheese
Selection
The mature

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

Tipo di confezione / Package Type / Type d'emballage:
Polystyrene box

Tipo Di Latte

Cow

Peso per confezione / Weight per piece / Poids par pièce:
From 2 to 5 kg

Reperibilità

To book

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

Caglio

Animal

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

Edibilità Crosta

Edible

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

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

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