



Scamorza white seam

Cod.: 00246 - 00246S

It is a spun paste cheese made from pasteurized whole milk.

After pasteurisation of the milk, ferments are inoculated and rennet is added. 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.

It is then left to mature for about 40 days and vacuum-packed.

With request and surcharge it can also be cut in half and vacuumed.

Edible crust.

Ingredienti / Ingredients / Ingrédients:

Whole cow's milk, salt, rennet. ALLERGENS: MILK and MILK protein

Category

Cheese
Selection
The mature

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

Tipo di confezione / Package Type / Type d'emballage:
Vacuum bag

Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:
From 4 to 5 kg

Milk treatment

Pasteurized milk

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

Availability

Almost always available

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

Rennet

Animal

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

Edible crust

Edible

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

Ordine minimo / Minimum order quantity / Commande minimum:
1 piece

Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:	1032,66 kJ / 247,05 kcal
Grassi / Fat / Gras:	20 g
di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:	13,5 g
Carboidrati / Carbohydrates / Hydrates de carbone:	2,2 g
di cui zuccheri / of wich sugars / Dont les sucres:	1,15 g
Proteine / Proteine / Protéines:	14,7 g
Sale / Salt / Sel:	0,34 g