

Capurso Azienda Casearia Srl Stabilimento di Gioia del Colle (BA)	SISTEMA DI AUTOCONTROLLO ELABORATO CON IL METODO H.A.C.C.P.	Rev. 07 del 24.08.2024
ALLEGATO 1 – SPECIFICHE DI PRODOTTO / ANNEX 1 - PRODUCT DATA SHEET		

SCAMORZA / SMOKED SCAMORZA in flow pack

TYPE

Pasta filata cheese obtained by the acidic/enzymatic coagulation of milk, with rapid maturation, or with a short maturation period. Eventually subjected to natural smoking whit beech wood chips. Packaged in protective atmosphere.

NAME OF SALE

Scamorza (white) / Smoked Scamorza

SIZES (drained weight)

180 g, 250 g, 300 g

220 g, 350 g (variable weight)

INGREDIENTS

Pasteurized **milk**, salt, microbial rennet, lactic cultures, acidity regulator: lactic acid. Smoked with beech wood chips (Eventually). Packaged in protective atmosphere.

MILK ORIGIN

Italy

CHARACTERISTICS

White paste product, compact and without holes, with a fresh and delicate flavor.

In the case of products subjected to smoking: The inner part is white colored, compact and without holes, the external surface is amber colored, the taste is pleasant, with a smoky aroma and intense flavour.

PHYSICAL AND CHEMICAL PROPERTIES

- Humidity: % w/w > 50
- Fat content in dry matter: % w/w > 45
- pH: 5.80 – 6.20
- Phosphatase: negative
- Nutrition declaration:

Average values for 100 g		*%RI
Energy	1212 kJ / 292 kcal	15
Fats	23 g	33
of which saturated fatty acids	14 g	70
carbohydrates	0,6 g	<1
of which sugars	0,6 g	<1
Proteins	21 g	42
Salt	1,60 g	27

* Reference intake of an average adult (8400 kJ/ 2000 kcal)

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REQUIREMENTS MICROBIOLOGICAL

Limits provided Reg. EU 2073/2005

Escherichia Coli	CFU/g	100(m) /1000(M) n=5 C=2
Staphylococcus aureus coag. +	CFU/g	10 (m)/100 (M) n=5 C=2
Salmonella	CFU/25 g	absent
Listeria monocytogenes	CFU/25 g	absent

ALLERGEN

Milk and milk-based products (including lactose)

RESIDUES AND ADDITIVES

Limits provided by Regulation (EU) 2023/915

SHELF-LIFE

45 days

TRANSPORT AND STORAGE

Storage and Transport Temperature at max + 4 ° C.

Once the package is opened consume within 2 days.

The product can be consumed by everyone except those allergic to milk protein and those intolerant to milk and milk products (including lactose).