



Smoked “fiaschetto”
cheese

Caseificio F.lli Nobili

High Quality Products



Caseificio F.lli Nobili s.n.c. (IT 05 308 CE) - STP REV 05 DEL 01/06/2016

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Tel. +39 049 630504 - Fax +39 049 8976416 - P.I. 00227840287

Product data sheet

Smoked "Fiaschetto" cheese

SALES CLASSIFICATION AND PRODUCT DESCRIPTION

Formaggio fiaschetto affumicato – Naturally smoked spun-curd cheese

INGREDIENTS

Pasteurized cow's **milk**, salt, rennet, probiotics. Acidity regulator: citric acid.
Naturally smoked.

GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Net weight	Sold by weight
Pack	Vacuum packed in heat-sealed plastic film
Shelf-life	60 days MAX
Storage temperature	0 / +4°C
Smoking	Naturally smoked with beech wood chips

ORGANOLEPTIC CHARACTERISTICS

Colour	Dark yellow rind, even colour, without patches or streaks
Aroma	Typical and characteristic of a smoked product
Flavour	Pleasant flavour, characteristic of a smoked product
Consistency	Slightly elastic and compact
Appearance	Compact paste with thin, smooth rind

CHEMICAL AND PHYSICAL CHARACTERISTICS

AVERAGE VALUES PER 100 g OF PRODUCT

Humidity	47
Dry residue	53
Ash	3,7

NUTRITIONAL VALUES

AVERAGE VALUES PER 100 g OF PRODUCT

Energy	1330 KJ
	320 Kcal
Fat	26 g
of which saturated fatty acids	18 g
Carbohydrates	1,3 g
of which sugar	< 0,70 g
Protein	22 g
Salt	0,70 g



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MICROBIOLOGICAL CHARACTERISTICS	UNIT OF MEASUREMENT	VALUES
Total coliform bacteria	UFC / g	< 1000
Escherichia coli	UFC / g	< 100
Positive Staphylococcus coagulase	UFC / g	< 10
Listeria monocytogenes	UFC / 25 g	absent
Yeast	UFC / g	< 1000
Mould	UFC / g	< 100

RESIDUES AND ADDITIVES	VALUES
Aflatoxins M1 - M2	Within the limits set by Reg. N° 1881/2006 as amended
Plant protection product residue	Within the limits set by Reg. CE N° 396/05 as amended

ALLERGENIC SUBSTANCES PRESENT AS PER ANNEX II OF REG. NO. 1169/2011
Milk and milk-based products (including lactose)