



# Trecciona affumicata

Caseificio F.lli Nobili

High Quality Products



**Caseificio F.lli Nobili s.n.c. (IT 05 308 CE) - STP REV 04 DEL 01/06/2016**

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

## Product data sheet

# Trecciona affumicata

### SALES CLASSIFICATION AND PRODUCT DESCRIPTION

Trecciona affumicata – smoked spun curd cheese

### INGREDIENTS

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

### GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

<b>Net weight</b>	Sold by weight
<b>Pack</b>	Vacuum packed in heat-sealed plastic film
<b>Shelf-life</b>	60 days MAX
<b>Lot coding method</b>	Progressive no. of the working day of the year, starting from n° 001
<b>Storage temperature</b>	0 / +4°C
<b>Smoking</b>	Naturally smoked with beech wood chips

### ORGANOLEPTIC CHARACTERISTICS

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

### CHEMICAL AND PHYSICAL CHARACTERISTICS

### AVERAGE VALUES PER 100 g OF PRODUCT

<b>Humidity</b>	47
<b>Dry residue</b>	53

### NUTRITIONAL VALUES

### AVERAGE VALUES PER 100 g OF PRODUCT

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