



Provola affumicata
(Smoked) 300 g



Caseificio F.lli Nobili

High Quality Products



Caseificio F.lli Nobili S.r.l. (IT 05 308 CE) - STP REV 12 - 14/02/2020

Via Enrico Fermi, 13 - 35030 Sarreola di Rubano (PD) - www.formagginobili.it

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

Product data sheet

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SALES CLASSIFICATION AND PRODUCT DESCRIPTION

SMOKED PROVOLA – Naturally smoked string cheese

INGREDIENTS

Pasteurised cow's **milk**, salt, rennet, lactic ferments. Acidity regulator: citric acid.
Naturally smoked.

GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Net weight	280 g
Pack	Airtight product in thermo-sealed plastic film
Shelf-life	65 days MAX
Lot coding method	Progressive no. of the working day of the year, starting from n° 001
Storage temperature	0 / +4°C
Smoking	Natural smoking process with beechwood shavings

ORGANOLEPTIC CHARACTERISTICS

Colour	Dark yellow rind, uniform, without marks or stripes
Aroma	Typical and characteristic of a smoked product
Flavour	Pleasant smoky flavour
Consistency	Slightly elastic and compact
Appearance	Compact cheese 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)

ORIGIN OF RAW MILK

The milk is of Italian origin