

	FINISHED PRODUCT ANALYTICAL SHEET SA PF 1E	Revisione: 6- 05/22
	PRODUCT :	R - 2
	PROVOLONE PICCANTE CHEESE	Pag. 1 di 1

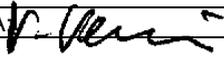
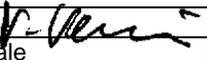
Family: 010 class of goods: 060

Ingredients :	%	Production process
Milk	97,98	Cheese kind featured by stretched texture and long seasoning. It is manufactured through raw milk coagulation with the addition of natural cultures of lactic ferments and kid rennet.
Salt	2	
Rennet	0,02	
Preservatives: E 202, E 235 (on surface)		GMO: the product does not contain genetically modified organisms, or GMO Products.
Allergens: milk and milk-based Products		
Product features	Average nutritional values (for 100 g product)	
Rind:	Not edible rind.	Energy : 1544 KJ
Texture:	Compact, with presence of sparse flakes.	372 Kcal
Texture colour:	Straw-yellow.	Fat : 30 g
Taste :	Sharp, tasty.	of which saturates, 20 g
Consistency :	Hard – semi-hard	Carbohydrate: <0,5 g
Protective covering:	Paraffine (for whole items) Peloure in tissue paper	of which sugars 0 g
Other treatments:	Treated with Natamycin (E235) and Potassium Sorbate (E202) on the rind.	Fibre: 0 g
DO NOT CONTAIN LACTOSE* (<0,1g/100g). Contains Galactose.		Protein: 25 g
		Salt: 2,5 g

Chemical features Average reference values			Microbiological parameters Average reference values		
H ₂ O	35-40	%	Lysteria monocytogenes	Absent	/25 g
Fat	28-32	%	Salmonella spp	Absent	/25 g
Fat on dry matter	46-50	%	E. coli	< 100	cfu/g
Proteins	23-26	%	Staphylococcus coag.pos.	< 100	cfu/g
pH	5,4-5,6				
Aw	0,94-0,96				
NaCl	2-3	%			
E ₂₃₅	< 1	mg/dm ²			
E ₂₀₂	<1000	ppm			

Use destination	Food assigned to free human consumption
Note	<p>* DO NOT CONTAIN LACTOSE</p> <p>Provolone does not contain lactose naturally because during the production process the biggest part of lactose - sugar naturally present in milk - is discarded in the whey; the remaining part is completely transformed during the lactic fermentation of the curd, and the subsequent ripening of the cheese. Therefore, the provolone is suitable for consumption for people who are intolerant to this sugar.</p>

For the update of this technical sheet please contact Gennaro Auricchio SpA – Quality Dept.
e-mail: qualita@auricchio.it, Fax:+39 0372-640206

VERIFICATO DA: 	APPROVATO A: 	DISTRIBUITO A: 
LAB	RGQ	LAB/RGQ - Commerciale