TECHNICAL SHEET

Review date Item code Issue date

A30001 Aug/01/2018 Mar/11/2019

PRODUCT INFO

BRAND AMBROSI PACK SIZE 2/13 pounds

TYPE OF WEIGHT RW

INGREDIENTS Milk, salt, rennet

ALLERGENS milk

TYPE OF MILK cow

MILK TREATMENT pasteurized

RENNET TYPE animal

30 days PRODUCT AGED

SHELF LIFE 180 days

COUNTRY OF ORIGIN **ITALY**

RIND n/a

STORAGE keep in the fridge

between 4-6 ° C.

PRODUCT DESCRIPTION

Italian semi-soft "Pasta Filata" cheese, sweet, obtained from pasteurized cow's milk.

COLOR/ white tending to APPEARANCE: straw-yellow

BODY/TEXTURE: Compact without

holes

FLAVOR: fragrant

PHYSICAL/CHEMICAL

MOISTURE: <46

PH: 5.25-5.35

AW: 0.94

FDM: min. 44%

MICROBIOLOGICAL

COLIFORM: <100

F.COLL <10

SALMONELLA absent /25g

LISTERIA: absent /25g

STAPHYLOCOCCI: <10

<10000 YEAST & MOLD:

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION: Packaged in vacuum

bag

DIMENSIONS LHW (in): 17.72 x 3.94

SECONDARY PACKAGING

DESCRIPTION: Cardboard box

DIMENSIONS LHW (in): 19.88 x 6.50 x 10.83

GROSS WEGITH LBS: 27.73

PALLET INFORMATION

PALLET TYPE: UE

TI/HI 6 x 8

CASES PER PALLET 48

ITEM DETAILS

UPC EACH 90894071001270

UPC CASE 90853671006443

Nutrition Facts

Serving size 1 oz (28g)

Calories	100
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 199mg	15%
Iron 0mg	0%
Potassium 32mg	0%

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INFO

LACTOSE FREE: Yes

GLUTEN FREE: yes

ORGANIC: no

KOSHER: no

HALAL: no

GMO: no



Provolone Piccante is a rich and slightly pungent cheese aged 6-12 months with a sharp, spicy flavor that leaves tingles on the tongue. Like mozzarella, provolone belongs to the pasta filata family of cheeses. It is produced by stretching fresh cheese curds into a taffy-like consistency and then molding the curd into the existing form. Paired with olives and red wine, Provolone is a favorite antipasto cheese & as a grating cheese over finished dishes.

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American customers the ability to
purchase directly in the US a vast
assortment of the highest quality
products. From cheeses produced in
its own facilities to cheeses hand
selected and made by the best
artisan cheesemakers, Ambrosi USA
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PROVOLONE PICCANTE

5KG





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