

TECHNICAL SHEET

Item code	Issue date	Review date
A30164	Aug/01/2018	Mar/11/2019

PRODUCT INFO

BRAND	AMBROSI
PACK SIZE	2/11 pounds
TYPE OF WEIGHT	RW
INGREDIENTS	Milk, salt, rennet. Treated in sup. With E203, E235. Coating agent: E905 refined microcrystalline wax.
ALLERGENS	milk
TYPE OF MILK	cow
MILK TREATMENT	thermized
RENNET TYPE	animal
PRODUCT AGED	over 5 months
SHELF LIFE	270 days
COUNTRY OF ORIGIN	ITALY
RIND	Compact but not hard, protected
STORAGE	keep in the fridge between 4-6 ° C.

PRODUCT DESCRIPTION

Italian semi-hard "Pasta Filata" cheese, piquant, obtained from NOT pasteurized cow's milk.

COLOR/ APPEARANCE:	white tending to straw-yellow
BODY/TEXTURE:	firm, possibly stratified
FLAVOR:	fragrant, savory, mild

PHYSICAL/CHEMICAL

MOISTURE:	max. 43%
PH:	4.8-5.8
AW:	0.94
FDM:	min. 44%

MICROBIOLOGICAL

COLIFORM:	<100
E.COLI	<10
SALMONELLA	absent /25g
LISTERIA:	absent /25g
STAPHYLOCOCCI:	<100
YEAST & MOLD:	<10000

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION:	Protective wax
DIMENSIONS LHW (in):	18.11 x 4.72

SECONDARY PACKAGING

DESCRIPTION:	Cardboard box
DIMENSIONS LHW (in):	11.81 x 6.69 x 19.69
GROSS WEGITH LBS:	23.24

PALLET INFORMATION

PALLET TYPE:	UE
TI/HI	6 x 8
CASES PER PALLET	48

ITEM DETAILS

UPC EACH	90858068006709
UPC CASE	90858068006716

Nutrition Facts

Serving size (28g)

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 220mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 246mg	20%
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:	no
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.



Ambrosi Food USA offers its 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 provides a wide range of Italian cheeses.

For more information visit
www.ambrosifoodusa.com



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PROVOLONE PICCANTE

5KG

