

**PRODUCT IDENTIFICATION**

**Name:** PROVOLONE PICCANTE cheese

**Description:** semi-hard milled curd cheese produced with full cow's milk

**Ingredients:** cow's **milk** (99,095%), salt (0,9%), rennet (0,005%).

**PHYSICAL and ORGANOLEPTIC CHARACTERISTICS**

**Rind:** smooth, thin, shiny, golden yellow, sometimes brownish yellow with natural rind.

**Paste:** compact, it could show slight and scattered eye-like spots and slight flaking is accepted, the colour is slightly straw-yellow

**Taste:** delicate (provoolone mild); delicate until aging of 3 months, sharper at the end of the aging (provoolone sharp)

**NUTRITIONAL INFORMATION (Average values per 100g -Reg 1169)**

	SHARP
Energy (kJ/kcal)	1408-339
Fat	27 g
of which saturates	17 g
Carbohydrate	0 g
of which sugars	0 g
Protein	25 g
Salt	2 g


**CHEMICAL CHARACTERISTICS (per 100g of product)**

	Provolone sharp/piccante
Dry matter fat	min. 44%
Moisture content	max 46%
Ph	5,3
Aw	0,95-0,94


**MICROBIOLOGICAL CHARACTERISTICS**

E.coli	< 10 UFC/g
Staphylococcus coag. +	< 10 UFC/g
Yeasts	< 10000 UFC/g
Moulds	< 1000 UFC/g
Salmonella spp	not present/25 g
Listeria Monocytogenes	not present/25 g

**Redige RAQ**

Data	Firma
17/07/2019	

**Verifica DT**

Data	Firma
17/07/2019	

**Approva DP**

Data	Firma
17/07/2019	