Scheda Tecnica di Prodotto

Revision: 11/07/2025

Caseificio Albiero Srl

Via dell'artigianato, 68 - 36045 Lonigo (VI)

Sales description:

Provolone dolce: pancettine x 5 kg 2pz - Leonardo

Category:	Provolone Dolce
Product code:	4089
Description:	Semi-hard shredded and reprocessed curd cheese produced with full cow's milk.
EAN code 128:	
EAN code 13:	

Ingredients

Cow's milk: Italian origin; Animal origin; Quantity 99,15%
Salt: Italian origin; Mineral origin; Quantity 0,800%
Rennet: Netherlands, New Zealand Origin; Animal origin; Quantity 0,05%

Preservatives:	Absent
Surface treatments:	Absent
Product's coating:	Absent

General characteristics

Method of production:	milk treatment, coagulation, ripening and spinning, molding, salting, drying and seasoning.
Milk treatment:	Pasteurization 72°C for 15 seconds
Product shape:	cylinder
Product dimension:	\
Weight:	5 kg
Type of packaging:	\
Type of material:	plastic bag
Storage temperature:	From + 4 to + 6 °C
Transport temperature:	From + 4 to + 6 °C
Shelf life:	365 days
Residual life on delivery	
Batch:	Indicated on documents and/or label with writting " L: "
Allergens:	MILK
Information about allergens:	Naturally devoid of lactose
Warning for abuse:	Do not drill the package
Use categories:	The product is intended for all consumers, except those allergic to milk and dairy products (see list of allergens)
GMO:	Absent (Reg. CE 1829/2003 e Reg. CE 1830/2003)

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Organoleptic characteristics

Rind:	smooth, thin, golden light yellow and sometimes brownish yellow whit a natural rind.
Paste:	generally compact, it may show slight and scattered eye-like spots. Slight flaking is accepted in the case of short time seasoning. The colour is generally straw-yellow.
Flavour:	delicate
Other characteristics:	--

Chemical - physical features

Fat in dry:	> 44%
pH:	5,2-5,3
Aw:	0,94-0,95
Moisture:	< 46%

Microbiological features

Coliforms	ufc/g	<100
Escherichia coli	ufc/g	≤ 10
Staphylococcus aureus (Coag+)	ufc/g	≤ 10
Salmonella spp.	ufc/g	absent in 25 g
Listeria monocytogenes	ufc/g	absent in 25 g
Moulds	ufc/g	≤ 1.000
Yeast	ufc/g	≤ 10.000

Nutritional Values

Calories	kJ - Kcal	1404 - 338
Fat:	g	26,4
Of which Saturated fatty acid	g	18,0
Carbohydrates:	g	0,0
Of which Sugar	g	0,0
Proteins	g	25,1
Salt	g	1,7
Fiber	g	\

Logistic characteristics

Secondary packaging:		cardboard box					
Secondary packaging dimension:		Length	Width	Height	Weight	Net	Gross
	cm.	50	27	17	Kg.	12	\
Pallet dimension:		P.Length	P.Width	Height	Weight	P.Net	P.Gross
	cm.	120	80	241	Kg.	960	\
Nr. pieces/carton	nr.	12					
Nr. pieces/pallet:	nr.	984					
Nr. cartons/layer:	nr.	6					
Nr. layers/pallet:	nr.	13					
Nr. cartons/pallet:	nr.	80					

Country of origin: Italy
Country of origin statement: Produced in Italy

For any information, please contact Quality office - mattiagirardi@albiero.it - tel. + 39 0444 685451