

MASSIVE CONSUMPTION PRODUCTS

Provolone Cheese

Description

A hard fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria.
Minimum ripening: 150 days.

Sensorial Characteristics

Hard brittle gainy consistency, characteristic salty and slightly piquant taste, agreeable well-developed flavor, white yellowish colour.

Physico-Chemical Characteristics

Humidity: Maximum 35.9%

Fat: Between 45.0% and 59.9%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=100 M=500

Coliforms at 45° C/g: n=5 c=2 m=10 M=100

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Whole cheese x 6 kg.	120 days	Less than 12° C	1 Pallet=50 Boxes x 2 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.