	FINISHED PRODUCT ANALYTICAL SHEET SA PF 1E	Revisione: 0 - 05/10
	PRODUCT :	R - 2
	PROVOLONE CHEESE	Pag. 1 di 1

Family: 010 Marchio: 05

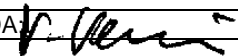

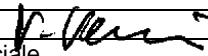
Ingredients : denomination	%	Description																																							
Cow's milk Salt Rennet	97-98 2-3	Provolone is a ripened firm/semi-hard cheese.. The body has a near white or ivory through to light yellow or yellow colour and a fibrous texture with long stranded parallel-orientated protein fibres. It is suitable for cutting and, when aged, for grating as well. Gas holes are generally absent, but few openings and splits are acceptable. The shape is mainly cylindrical or pear-shaped, but other shapes are possible. The cheese is manufactured and sold with or without a rind, which may be coated.																																							
Allergenes: Milk and milk products (including lactose)		Provolone is made by "pasta filata" processing which consists of heating curd of a suitable pH value, kneading and stretching until the curd is smooth and free from lumps. Still warm, the curd is cut and moulded, then firmed by cooling in chilled water or brine. Sharp Provolone is aged over 8 months and Mild Provolone is aged over 1 month.																																							
Product features		Nutrition facts (for 1 oz product)																																							
Rind:	Not edible.	<table border="1"> <thead> <tr> <th colspan="4">Nutrition Facts</th> </tr> <tr> <th></th> <th>Amount/Serving</th> <th>%DV*</th> <th>Amount/Serving</th> <th>%DV*</th> </tr> </thead> <tbody> <tr> <td>Serving Size 1 oz. (28g)</td> <td>Total Fat 9g</td> <td>13%</td> <td>Total Carb. 1g</td> <td>0%</td> </tr> <tr> <td>1" inch cube</td> <td>Saturated Fat 6g</td> <td>28%</td> <td>Dietary Fiber 0g</td> <td>0%</td> </tr> <tr> <td>Servings varied</td> <td>Trans Fat 0g</td> <td></td> <td>Sugars 0g</td> <td></td> </tr> <tr> <td>Calories 110</td> <td>Cholesterol 25mg</td> <td>9%</td> <td>Protein 8g</td> <td></td> </tr> <tr> <td>Fat Cal. 80</td> <td>Sodium 280mg</td> <td>15%</td> <td></td> <td></td> </tr> <tr> <td colspan="4">*Percent Daily Values (DV) are based on a 2,000 calorie diet.</td> <td>Vitamin A 4% · Vitamin C 0% · Calcium 20% · Iron 0% · Phosphorus 10%</td> </tr> </tbody> </table>	Nutrition Facts					Amount/Serving	%DV*	Amount/Serving	%DV*	Serving Size 1 oz. (28g)	Total Fat 9g	13%	Total Carb. 1g	0%	1" inch cube	Saturated Fat 6g	28%	Dietary Fiber 0g	0%	Servings varied	Trans Fat 0g		Sugars 0g		Calories 110	Cholesterol 25mg	9%	Protein 8g		Fat Cal. 80	Sodium 280mg	15%			*Percent Daily Values (DV) are based on a 2,000 calorie diet.				Vitamin A 4% · Vitamin C 0% · Calcium 20% · Iron 0% · Phosphorus 10%
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Texture:	Compact, with few openings and splits.																																								
Texture colour:	Straw-yellow.																																								
Taste :	Sharp, tasty.																																								
Protective covering:	Paraffine wax.																																								
Further treatments:	Labelling with "Pelure" in tissue paper*																																								

* Absent on the slices

Chemical parameters reference values			Microbiological parameters Average reference values		
H ₂ O	35-40	%	Lysteria	Absent	/25 g
Total fat	33-37	%	Salmonella	Absent	/25 g
Fat on dry matter	52-60	%	E. coli	< 100	ufc/g
Proteins	23-26	%	Coagulase positive Staphylococci	< 100	ufc/g
pH	5,6-5,8				
NaCl	2-3	%			

Intended use	Foodstuff suitable for unrestricted human consumption
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Revisions and updated versions of this specification may be requested from Gennaro Auricchio SpA – Quality Section: e-mail qualita@auricchio.it Fax: +39 0372/640206

VERIFICATO DA: 	APPROVATO A: 	DISTRIBUITO A: 
LAB	RGQ	LAB/RGQ - Commerciale