	FINISHED PRODUCT ANALYTICAL SHEET <b>SA PF 13 FETTE</b>	Revisione: 1 – 05/19
	PRODUCT : PROVOLONE DOLCE CHEESE	R - 2
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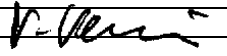
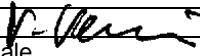
Family: 010 class of goods: 010

Ingredients :	%	Production process
Milk	97,98	Cheese kind featured by stretched texture and medium seasoning. It is manufactured through milk coagulation with the addition of natural cultures of lactic ferments and liquid rennet.
Salt	2	
Rennet	0,02	
Allergens : milk and milk-based Products		
Product features		Average nutritional values (for 100 g product)
Rind:	Smooth and thin.	Energy: 1510 kJ
Texture:	Compact	364 kcal
Texture colour:	Straw coloured.	Fat : 30 g
Taste :	Sweet Tasty.	of which saturates, 20 g
Consistency :	Semi hard.	Carbohydrate: <0,5 g
		of which sugars, 0 g
		Fibre: 0 g
		Protein: 23 g
		Salt: 1,6 g
DO NOT CONTAIN LACTOSE (<0.1g/100g)* CONTAINS GALACTOSE DO NOT CONTAIN PRESERVATIVE		

Chemical features Average reference values			Microbiological parameters Average reference values		
H <sub>2</sub> O	40-45	%	Lysteria monocytogenes	Absent	/25 g
Fat	28-32	%	Salmonella spp	Absent	/25 g
Fat on dry matter	50-54	%	E. coli	< 100	cfu/g
Proteins	22-24	%	Staphylococcus coag.pos.	< 100	cfu/g
pH	5,4-5,6				
Aw	0,95-0,97				
NaCl	1,2-2	%			

<b>Use destination</b>	Food assigned to free human consumption
<b>Note</b>	<p>* <b>DO NOT CONTAIN LACTOSE</b></p> <p>Provolone does not contain lactose naturally because during the production process the biggest part of lactose - sugar naturally present in milk - is discarded in the whey; the remaining part is completely transformed during the lactic fermentation of the curd, and the subsequent ripening of the cheese. Therefore, the provolone is suitable for consumption for people who are intolerant to this sugar.</p>

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