



AL01-SCAMS

Scamorza Smoked

Description: Smoked Scamorza Cheese is a semi-soft Italian cheese with a distinctive smoky flavor and a smooth, elastic texture. It is made from cow's milk and is similar to mozzarella but with a more pronounced flavor due to the smoking process. Smoked Scamorza is commonly used in cooking, where its unique flavor adds depth to a variety of dishes.

Ingredients:

- Pasteurized cow's milk
- Rennet
- Salt
- Cheese cultures
- Natural smoke

Nutritional Information (per 100g):

Energy	300 kcal
Protein	22g
Carbohydrates	0g (of which sugar 0g)
Fat	24g (of which saturated fat 16g)
Fiber	0g
Sodium	700mg
Calcium	600mg

Physical Characteristics:

- Appearance: Ivory to pale yellow in color
- Texture: Semi-soft and elastic

Processing:

1. Milk Pasteurization: High-quality cow's milk is pasteurized to ensure safety and quality.
2. Curdling: Rennet is added to the milk to coagulate it, forming curds.
3. Shaping: The curds are molded into the desired shape, typically pear-shaped or oval.
4. Smoking: The shaped cheese is then cold-smoked using wood chips or sawdust, imparting a rich smoky flavor.
5. Aging: The smoked Scamorza is allowed to age for a period to develop its flavor and texture.
6. Packaging: Smoked Scamorza Cheese is clipped to maintain its freshness and flavor.

Usage: Smoked Scamorza Cheese is versatile and can be enjoyed in various ways. It is commonly used in cooking, where it can be melted over pizzas, added to pasta dishes, or grilled and served as an appetizer. It can also be sliced and enjoyed on its own or paired with bread, olives, and cured meats.

Storage: Store Smoked Scamorza Cheese in its original packaging or an airtight container in the refrigerator at temperatures between 2°C to 4°C (36°F to 39°F). Consume within the recommended shelf life for optimal taste and texture.

Shelf Life: The shelf life of Smoked Scamorza Cheese is typically 45 days when stored under proper refrigeration conditions.

Allergen Information: Contains milk. Suitable for vegetarians.

Certifications:

- FDA
- Factory license

Please feel free to contact us for further information or inquiries regarding our Smoked Scamorza Cheese.