



Italy

SCAMORZA AFFUMICATA

250 G

Scamorza is a fresh cheese typically used in Italian cuisine. It is made from pasteurised cow's milk. It is a smoked, stretched-curd cheese ideal for salads. It has a smooth rind, a compact paste and a straw yellow colour.

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| CODE | 5665 |
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|------|-----|
| MILK | COW |
|------|-----|

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|-----------|---------|
| WEIGHT/PC | 0,25 kg |
|-----------|---------|

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|---------|---|
| PCS/BOX | 8 |
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| BRAND | ALBIERO |
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| % FAT/IDM | 44% |
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|-------------|-----|
| TEMPERATURE | 06° |
|-------------|-----|

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| COUNTRY | ITALY |
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