



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.

CODE	5665
MILK	COW
WEIGHT/PC	0,25 kg
PCS/BOX	8
BRAND	ALBIERO
% FAT/IDM	44%
TEMPERATURE	06°
COUNTRY	ITALY



Product file downloaded from the www.iberconseil.es website

For more information, contact us.

