



AL01-FITRS

# Treccia Smoked

**Description:** The Smoked Cow Milk Mozzarella Braid is a premium cheese renowned for its braided shape and rich, smoky flavor. Crafted from fresh cow's milk and infused with natural smoke, each braid offers a unique and delicious taste experience, perfect for enhancing a variety of dishes.

**Ingredients:**

- Fresh cow's milk
- Salt
- Rennet
- Cheese cultures
- Natural smoke flavor

**Nutritional Information (per 100g):**

|               |                                  |
|---------------|----------------------------------|
| Energy        | 280 kcal                         |
| Protein       | 16g                              |
| Carbohydrates | 2g (of which sugar 1g)           |
| Fat           | 22g (of which saturated fat 15g) |
| Fiber         | 0g                               |
| Sodium        | 350mg                            |
| Calcium       | 300mg                            |

**Physical Characteristics:**

- Appearance: Braided shape
- Color: Light golden brown with a smoky aroma
- Texture: Soft and elastic
- Weight: Approximately 500g

**Processing:**

1. Milk Collection: Fresh cow's milk is sourced from selected farms.
2. Pasteurization: The milk undergoes pasteurization to ensure product safety and quality.
3. Coagulation: Rennet is added to initiate the coagulation process, forming curds.
4. Stretching: The curds are manually stretched and braided to achieve the characteristic braid shape.
5. Smoking: The braids are naturally smoked using wood chips or other smoking agents to infuse them with a rich, smoky flavor.
6. Salting: The smoked braids are immersed in a saline solution to enhance flavor and preservation.
7. Packaging: The Smoked Cow Milk Mozzarella Braids are individually vacuum-sealed to maintain freshness and shelf life.

**Usage:** Smoked Cow Milk Mozzarella Braid adds depth and complexity to a wide range of dishes. Slice it and serve it on a charcuterie board, melt it over pizzas or flatbreads, or incorporate it into sandwiches and salads for a delicious smoky twist.

**Storage:** Store Smoked Cow Milk Mozzarella Braid in its original packaging or an airtight container in the refrigerator at temperatures between 2°C and 4°C (36°F and 39°F). Consume within the indicated shelf life for optimal freshness and quality.

**Shelf Life:** Smoked Cow Milk Mozzarella Braid typically has a shelf life of approximately 10 days when properly refrigerated.

**Allergen Information:** Contains milk. Suitable for vegetarian diets.

**Certifications:**

- FDA
- Factory license

Please feel free to contact us for further information or inquiries regarding our Smoked Cow Milk Mozzarella Braid.