



AL01-SCAM

Scamorza

Description: Scamorza Cheese is a semi-soft Italian cheese with a smooth, elastic texture and a delicate flavor. It is made from cow's milk and is similar to mozzarella but with a slightly firmer texture. Scamorza is a versatile cheese that can be enjoyed on its own or used in various culinary applications.

Ingredients:

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

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
- Shape: Typically pear-shaped or oval

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. Aging: The Scamorza cheese is then aged for a period to develop its flavor and texture.
5. Packaging: Scamorza Cheese is clipped to maintain its freshness and flavor.

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

Storage: Store 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 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 Scamorza Cheese.