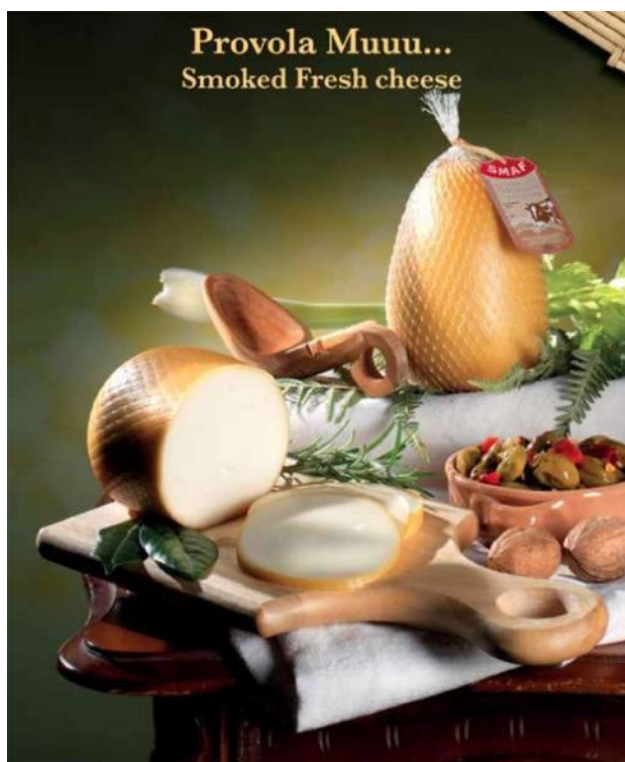


Smaf Ltd

451/A, South Circular Road
Rialto, Dublin 8, D08KVA0



Authentic Smoked Fresh Provola Cheese Of Italy, Calabria



www.smaf-ltd.com

Quick Details

- White: Cow's milk curd Processing Time: Depending on destination Port: Any port of Italy Supply Ability: 2 Pallets Per Week Brand Name: Smaf Ltd

It's the smoked variety of Provola cheese obtained with the "filatura" process, an operation performed manually when cow's milk is still fresh to ensure the high quality and intense flavour of this cheese. It's an excellent table cheese, also used in cooking. The paste is sweet and white. Ingredients: pasteurized cow's milk, curd, salt. This cheese has been smoked with wood shavings of ecological

beech. Size 0,600/1 Kg. Pieces per box 12/8. Box weight 7,2/8 Kg. Boxes per pallet 20. Pieces per pallet 240/160. Shelf life 60 days. Maturing: fresh.

Provola is a type of stretched-curd cheese made out of sheep's or cow's milk. While it is generally produced throughout Southern Italy, over the wide area of Apennine Mountains and of the Gargano peninsula, only in Calabria it is shaped like a tear-drop, very similar in taste to the aged Southern Italian Provolone cheese, with a hard edible rind. Many different types of Smoked Provola exist in Italy and several are recognized as P.A.T. ("Prodotto agroalimentare tradizionale", traditional regional food product), for example Caciocavallo podolico or Caciocavallo di Godrano, but only Calabrian Provola has the better Protected geographical status (PDO). This cheese is characteristic of the upland of Sila (in the Calabria region), but it can be bought in good "salumerie" (shops that sell cheese and cold cuts) all over Italy. It has an oval or log-conical shape, with or without "head" (according to the local traditions), with inlets located nearby the strings, its weight varies from 1 to 2.5 Kg. The caciocavallo has a typical thin and smooth rind, straw-colored, homogeneous and compact paste; with very light white eyes rather than straw colored ones towards the outer side and less deeply colored inside. This product is aromatic, pleasant and has a delicately sweet taste, becoming gradually stronger as long as it is seasoned.