



from the ancient Pugliese tradition

Caciottella alla pugliese



Revisione 01 - 24/11/2011

DESCRIPTION: Traditional small vacuum-packed pasta "filata caciotta" cheese.

INGREDIENTS: Pasteurized milk, milk enzymes, salt, rennet. Without any preservatives.

NUTRITION FACTS - Average values on 100 g: Energy values: Kcal 331 - Kj 1375; Total carbohydrates 0,77 g; Total protein 23,5 g; Total fat 25 g; Salt 0,50 g

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: moisture 48% , min. fat / dry 44 %

MICROBIOLOGICAL CHARACTERISTICS: Coliforms < 100 ufc/g; Escherichia coli < 100 ufc/g; Staphylococci coagulase + < 100 ufc/g; Salmonella spp absent; Listeria spp absent.

PACKAGE: 12 pieces weighing approx. 380 g

PACKING BOX: Cardboard box mm 350 x 260 x 80 h

ITEM CODE: 265

EAN 13 CODE: 22 12438 (alternatively customer's code).

MINIMUM SHELF LIFE: 40 days. To be eaten preferably within 3 days from the opening of the package.

PRESERVATION METHODS: In refrigerator +1/+4° C.

PALLET EPAL: mm 800 x 1200 x h 140

PALLET COMPOSITION: 9 boxes/layer x 10 layers (total height mm 1000).

Product tracking:

According to law we have established a product tracking system with the cooperation of the Azienda per i servizi Sanitari del Trentino: Nucleo Operativo Veterinario, Via Lavisotto, 125 Trento. Every product has a label with its production code and expiration date. The production code and expiration date are also printed in the transportation document. The research of a production code provides immediate information about the produced and sold quantities of the items and about the customers who bought those products. The system is clearly connected to all the production

means, going back to the raw material and the packaging.

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via Alto Adige 40 - 38121 Trento - Vat number and fiscal code 00224590224

Tel. +39 0461 990183 - Fax +39 0461 990696 Web www.abbasciano.it - Email info@abbasciano.it