



*from the ancient Pugliese tradition*

## Caciocavallo



Revisione n° 01 24/11/2011

**DESCRIPTION:** Typical medium aged cheese in vacuum package

**INGREDIENTS:** Cow milk, salt, rennet.

**AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS:** moisture  $42\% \pm 10\%$ , min. fat / dry 44%; Dry matter: min. 55%, max. 65%; Salt %: min. 0.8%.

**PACKAGE:** single piece weighing approx. 1.5 Kg

**ITEM CODE:** 380

**EAN 13 CODE:** 2 741540

**MINIMUM SHELF LIFE:** 70 days. To be eaten preferably within 3 days from the opening of the package.

**PRESERVATION METHODS:** In refrigerator +4°/+6°C

### *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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