



from the ancient Pugliese tradition

Golden braid



Revisione n° 01 24/11/2011

DESCRIPTION: Handmade "pasta filata" cheese

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

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

PACKAGE: 4 pieces weighing approx. Kg. 2.8 each

PACKING BOX: Rigid cardboard tray 590 x 395 x 115 h

ITEM CODE: 356

EAN 13 CODE: 25 9719

MINIMUM SHELF LIFE: 30 days. To be eaten preferably within 3 days from the opening of the package.

PRESERVATION METHODS: In refrigerator +1/+4°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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