



from the ancient Pugliese tradition

Mozzarella di bufala campana



Revisione 01 - 24/112011

PRODUCTION AREA: EBOLI / SALERNO

PRODUCER: CASEIFICIO GALDI Srl

INGREDIENTS: Buffalo pasteurized whole milk, whey, salt, rennet.

NUTRITION FACTS - Average values on 100 g: Energy values: Kcal 274 - Kj 1168; Total carbohydrates 0,6 g; Total protein 17,2 g; Total fat 23 g; Salt 3 g

PRESERVATION METHODS: In refrigerator + 4° C.

MINIMUM SHELF LIFE: 20 days. To be eaten preferably within 2 days from the opening of the package.

PACKAGE:

cod. 463: 200 g Flow-pack in brine -

cod. 935: 250 g Flow-pack in brine (also available 125 g).

PACKING BOX:

code 463: Polystyrene box (mm 380 x 270 x 120 h): 10 pieces -

code 935: Polystyrene box (mm 380 x 270 x 120 h): 8 pieces.

EAN CODE: 8 009 327 002 003 - 8 009 327 002 218

PALLET EPAL: mm 800 x 1200 x h 140

PALLET COMPOSITION: 9 boxes/layer x 11 layers (total height mm 1500).

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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