



from the ancient Pugliese tradition

Vacuum packed ricotta nostrana



Revisione n° 01 24/11/2011

DESCRIPTION: Traditional ricotta nostrana in vacuum package

INGREDIENTS: Pasteurized whey and milk, salt, acidity corrector: E 330 citric acid. Without any preservatives.

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: Moisture 78% , min fat / dry 22%

PACKAGE: 4 pieces approx. Kg. 1,250 each

PACKING: Cardboard box mm 260 x 340 x 120 h.

ITEM CODE: 364

EAN 13 CODE: 25 9727

MINIMUM SHELF LIFE: 18 days. To be eaten preferably within 2 days from the opening of the package.

PRESERVATION METHODS: In refrigerator +4°C.

PALLET EPAL: mm 800 x 1200 x h 140

PALLET COMPOSITION: 9 boxes/layer x 10 layers (total height mm 1350)

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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