



*from the ancient Pugliese tradition*

## Smoked ricotta - large size



Revisione n° 01 24/11/2011

**DESCRIPTION:** Vacuum-packed traditional smoked ricotta

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

**AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS:** Moisture 65 % , min. fat / dry 35 %

**PACKAGE:** 4 pieces approx. 1000 g each

**PACKING BOX:** Cardboardbox tray mm 260x 340x 120h

**ITEM CODE:** 133

**EAN 13 CODE:** 25 9713

**MINIMUM SHELF LIFE:** 60 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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