



from the ancient Pugliese tradition

Tosella cheese



revisione 2 - 09/12/2011

DESCRIPTION: Non-fermented white cheese

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

PACKAGE: 1 piece weighing approx. 3000 g

PACKING BOX: 2 pieces in cardboard box mm 260x 340x 120 h.

ITEM CODE: 661

EAN 13 CODE: 25 9717

MINIMUM SHELF LIFE: 15 days. To be eaten preferably within 2 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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via Alto Adige 40 - 38121 Trento - Vat number and fiscal code 00224590224

Tel. +39 0461 990183 - Fax +39 0461 990696 Web www.abbasciano.it - Email info@abbasciano.it