



from the ancient Pugliese tradition

Burrata



Revisione 2

DESCRIPTION: Typical pugliese-style filled cheese. Without any preservatives.

INGREDIENTS: Pasteurized milk and cream, salt, rennet. Acidity corrector: E330 citric acid.

PACKAGE: g 350 ca. pre-weighed jar packaged in a protective atmosphere.

PACKING BOX: Cardboard box mm 260x 340x 120 h containing 6 jars.

ITEM CODE: 448

EAN 13 CODE: 2 59726

MINIMUM SHELF LIFE: 20 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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