



*from the ancient Pugliese tradition*

## **Ricottina nostrana cestello**



**DESCRIPTION:** Traditional ricotta in its production basket. Basket tare g 10.

**INGREDIENTS:** Pasteurized whey and milk, salt. Acidity corrector: E 330: citric acid.

**AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS:** Moisture 75 % , min. fat / dry 20 %.

**PACKAGE:** 6 pieces approx. 300 g each in a sealed mm 320 x 260 x h 90 plastic box.

**PACKING BOX:** Cardboard box mm 260 x 340 x h 120

**ITEM CODE:** 1966

**MINIMUM SHELF LIFE:** 8 days

**PRESERVATION METHODS:** In refrigerator +1/+4 °C

**PALLET EPAL:** mm 800 x 1200 x h 140

**PALLET COMPOSITION:** 9 boxes per 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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