



from the ancient Pugliese tradition

Mozzarella leaf



Revisione 2 - 12/12/2011

DESCRIPTION: Thin mozzarella leaf roll to fill with different stuffing. In a protective atmosphere.

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

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: Moisture 58 % , min. fat /dry 44 %

PACKAGE: 1 piece with changeable weight approx. 700 g

PACKING BOX: Cardboard box mm 350 x 260 x 80 h with 4 pieces.

ITEM CODE: 2014

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

PALLET EPAL: mm 800 x 1200 x h 140

PALLET COMPOSITION: 9 boxes per layer x 10 layers (total height mm 950)

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.

Caseificio Abbasciano - the best tastes on your table since 1957

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