



from the ancient Pugliese tradition

Mozzarella for pizza



Revisione 01 - 24/11/2011

DESCRIPTION: Vacuum packed Mozzarella brick loaf for gastronomic uses.

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

NUTRITION FACTS - Average values on 100 g: Energy values: Kcal 314 - Kj 1307; Total carbohydrates 2.02 g; Total protein 23,43 g; Total fat 23,62 g; Salt 0,21g

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: moisture 52% , min. fat / dry 44 %

MICROBIOLOGICAL CHARACTERISTICS: Coliforms < 100 ufc/g; Escherichia coli < 100 ufc/g; Staphylococci coagulase + < 100 ufc/g; Salmonella spp absent; Listeria spp absent.

PACKAGE: 10 pieces approx. 1.5 Kg. each.

PACKAGE SIZE: Cardboard box mm 280 x 390 x 160 h

ITEM CODE: 34

EAN 13 CODE: 2 59720

MINIMUM SHELF LIFE: 25 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 150

PALLET COMPOSITION: 8 boxes/layer x 6 layers (total height mm 1150).

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