



from the ancient Pugliese tradition

Vacuum packed pugliese-style ricotta



Revisione n° 01 24/11/2011

DESCRIPTION: vacuum-packed ricotta with a light and smooth texture.

INGREDIENTS: Pasteurized whey, cream and milk, salt. Acidity corrector: E 330 citric acid. Without any preservatives.

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: Moisture 68% , min. fat / dry 35 %

PACKAGE: 4 pieces approx. Kg. 1,250 each

PACKING BOX: Rigid cardboard tray mm 260 x 340 x 120 h

ITEM CODE: 398

EAN 13 CODE: 25 9728

MINIMUM SHELF LIFE: 18 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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