



from the ancient Pugliese tradition

Ricotta for pastas industry



DESCRIPTION: Traditional ricotta recommended for mixing with other ingredients in baking applications.

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

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: Moisture > 70% < 80%, min. fat / dry 10 %

PACKAGE: 1 vacuum-packed approx. kg. 5 piece

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

ITEM CODE: 109

EAN 13 CODE: 26 4110

MINIMUM SHELF LIFE: 20 days

PRESERVATION METHODS: In refrigerator a +4°C

PALLET EPAL: mm 800 x 1200 x h 140

PALLET COMPOSITION: 9 boxes/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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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