



*from the ancient Pugliese tradition*

## Mascarpone small container



Revisione n.2 02/12/2011

**DESCRIPTION:** Soft and creamy fresh cheese

**INGREDIENTS:** Pasteurized cow milk cream, Pasteurized cow milk, acidity corrector: citric acid E 330. No preservatives added.

**AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS ( $\pm 2\%$ ):** Moisture 40 % , dry residue 60 % , fat t.q. 54%, fat/dry matter 88 %.

**NUTRITION FACTS** - Average values on 100 g: Energy values: Kcal 508 - Kj 2091; Total carbohydrates 2,5 g; Total protein 3 g; Total fat 54 g.

**PACKAGE:** 16 pieces 250 g each - 8 pieces 500 g each

**PACKING BOX:** Rigid cardboard box mm 230 x 230 x 200 h

**ITEM CODE:** 1057 for 250 g - 1081 for 500 g

**EAN 13 CODE:** 8 000308002005 for 250 g - 8 000308001008 for 500 g

**MINIMUM SHELF LIFE:** 30 days. to be eaten preferably within 2 days from the opening of the package.

**PRESERVATION METHODS:** In refrigerator +4°C max.

### *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](http://www.abbasciano.it) - Email [info@abbasciano.it](mailto:info@abbasciano.it)*