



Product Sheet
Mozzarella for pizza “La Montanina”
 Dices, small dices, julienne and cut Napoli



Revision n. 8 del 28/10/2021



DESCRIPTION: Diced Mozzarella for gastronomic use. In a protective atmosphere.

ORGANOLEPTIC FEATURES: White colour (lightly straw during certain seasons). Lightly sour taste, fresh of milk . Sweet smell : lightly aromatic and fermented. Soft and supple texture.

INGREDIENTS: pasteurized cow's **Milk**, salt, rennet, milk enzymes. No preservative.

ALLERGENS: Milk and products thereof, lactose and milk proteins.

GMO: the product does not contain GMOs (Reg. EU 1829/2003 and 1830/2003)

Average chemical - physical features	
pH	5,4 ± 0,2
Moisture	52% ± 2
Min fat/dry	44%

Microbiological features	
Coliforms	<100 ufc/g
Escherichia coli	<100 ufc/g
Stafilococchi coagulasi +	<100 ufc/g
Salmonella Spp	Absent
Listeria Spp	Absent

Average nutrition facts for 100 g	
Energy value	Kcal 275 - Kj 1144
Fats	g 21,4
Of which saturated fatty acids	g 15,5
Carbohydrates	g 0,0
Of which sugars	g 0,0
Proteins	g 20,7
Salt	g 1,0

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PRESERVATION METHODS: In refrigerator at +1/+4°C

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 20 days.

PRODUCT TRACKING: Every product has a label with its batch code and expiration date. The batch code and expiration date are also printed in the transportation document. A batch code provides immediate information about the specific product and quality produced and sold and about the customers who bought such product. The tracking system applies to the entire manufacturing process, including the raw materials and the packaging.

Logistic features (primary packaging)	Dices	Small Dices	Julienne	Cut Napoli
Weight	3,0 Kg	2,5 Kg	2,5 Kg	2,5 Kg
Approximate size of the packaging L x D x H	300 mm x 200 mm x 80 mm			
Primary packaging	Thermo formed bag with protective atmosphere			
Item code	1131	2634	2485	2485
EAN 13	8000308000629	8000308000636	8000308000643	8000308000643
EAN 14	08000308000629	08000308000636	08000308000643	08000308000643

Logistic features (secondary packaging)

Composition packing	2 pieces
Dimensions of the box	350 x 260 x h 120 mm // 390 x 290 x h 120 mm
Pallet	EPAL 800 mm x 1200 mm
Pallet composition	9 boxes for layers for 10 layers // 8 boxes for layers for 15 layers
Shipment	Temperature controlled van/truck +1 ° to +4° C

VETERINARY FOOD INSPECTION SERVICE SUPERVISING CONTROL AND INSPECTIONS: AZIENDA per i SERVIZI SANITARI del TRENTO U.O. N.2 TRENTO

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