



Product Sheet
Smoked Ricotta Large Size

Revision n. 9 of 11/12/2019



DESCRIPTION: Traditional smoked ricotta. Vacuum packed.

ORGANOLEPTIC FEATURES: External colour yellow-brown, slightly sweet taste with a hint of smoke, smell of smoke, sustained texture.

INGREDIENTS: pasteurized cow's **whey** , **cream** and **milk**, salt. Acidity corrector: citric acid E330. No preservatives.

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 properties	
pH	5,9 ± 0,4
Moisture	60% ± 3
Min fat/dry	43% ± 3

Microbiological characteristics	
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 173 – Kj 720
Fat	g 11,7
Of which saturates	g 8,2
Carbohydrate	g 5,7
Of which sugars	g 3,2
Proteins	g 11,2
Salt	g 0,7

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Via Alto Adige 40 - 38121 Trento - Tel. +39 0461 990183 - Fax +39 0461 990696

Web www.abbasciano.it - Email: info@abbasciano.it



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

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 45 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 quantity 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)

Weight	1 Kg circa
Approximate size of the packaging L x D x H	160 x 160 x 80 mm
Primary packaging	vacuum bag
Item code	133
EAN 13	2597130000003
EAN 14	98000308097134

Logistic features (secondary packaging)

Composition packing	4 pieces
Dimensions of the box	340 x 260 x h 120 mm
Pallet	EPAL 800 mm x 1200 mm
Pallet composition	9 boxes for layer for 10 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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