



Product Sheet
Caciottella



Revision n. 6 del 11/12/2019



DESCRIPTION: Traditional spun paste : small vacuum-packed “caciotta” cheese.

ORGANOLEPTIC FEATURES: White or straw yellow colour, sweet and buttery taste. Sustained and elastic texture.

INGREDIENTS: pasteurized cow's **Milk**, salt, rennet, milk enzymes. 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	5,2 ± 0,2
Moisture	50% ± 2
Min fat/dry	44%

Microbiological characteristics

Coliforms	<100 ufc/g
Escherichia coli	<100 ufc/g
Coagulasi + Staphylococcus	<100 ufc/g
Salmonella Spp	Absent
Listeria Spp	Absent

Average nutrition facts for 100 g

Energy value	Kcal 324 - Kj 1344
Fat	g 26
Of which saturates	g 17
Carbohydrate	g 2,2
Of which sugars	g 0,5
Protein	g 21
Salt	g 1,2

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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 PRODUCTION DATE: 60 days.

PRODUCT TRACKING: 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 connected to all the production means, going back to the raw material and the packaging.

Logistic features (primary packaging)

Weight	About 380 g
Approximate size of the packaging L x D x H	80 x 80 x 70 mm
Primary packaging	Vacuum bag
Item code	265
EAN 13	2212438000004
EAN 14	98000308124380

Logistic features (secondary packaging)

Composition packing	12 pieces
Dimensions of the box	350 x 260 x h 85 mm
Pallet	EPAL 800 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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