



Product Sheet
Lactose-free Smoked Provola

Revision n. 1 del 22/10/2021



DESCRIPTION: Lactose-Free Spun paste cheese smoked in wood oven. Vacuum packed or (on demand) in a protective atmosphere

ORGANOLEPTIC FEATURES: Golden-brown colour, characteristic smoky 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	5,4 ± 0,2
Moisture	49% ± 2
Min fat/dry	44%

Microbiological characteristics	
Coliforms	<100 ufc/g
Escherichia coli	<100 ufc/g
Coagulase + Staphylococcus	<100 ufc/g
Salmonella Spp	Absent
Listeria Spp	Absent

Average nutrition facts for 100 g	
Energy value	Kcal 288 – Kj 1196
Fats	g 22
Of which saturates	g 16
Carbohydrates	g 0,9
Of which sugars	g 0,9
Glucose	g 0,0
Galactose	g 0,9
Lactose	< g 0,1
Proteins	g 22
Salt	g 1,7

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

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: Vacuum bag 60 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)	Vacuum bag
Weight	290 g
Approximate size of the packaging L x D x H	100 x 70 x h 70 mm
Primary packaging	Vacuum bag
Item code	331
EAN 13	8000308000834
EAN 14	08000308000834

Logistic features (secondary packaging)	Vacuum bag
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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