



Product Sheet
Mozzarella fiordilatte "pizzeria"



Revision n. 8 del 11/12/2019



DESCRIPTION: Vacuum packed Mozzarella brick loaf for gastronomic uses.

ORGANOLEPTIC FEATURES: White colour (lightly straw-coloured during certain seasons). Light fresh milk taste. Soft 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 | 51% ± 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 314 - Kj 1307 |
| Fats | g 23.6 |
| Of which saturated fatty acids | g 16.1 |
| Carbohydrates | g 0,0 |
| Of which sugars | g 0,0 |
| Proteins | g 20.5 |
| Salt | g 0,5 |

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

MINIMUM SHELF LIFE FROM THE DATE OF PRODUCTION: 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 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 | About 1,5 Kg |
| Approximate size of the packaging L x D x H | 280 x 80 x 80 mm |
| Primary packaging | Vacuum thermo formed bag |
| Item code | 34 |
| EAN 13 | 8000308000506 |
| EAN 14 | 08000308000506 |

Logistic features (secondary packaging)

| | |
|-----------------------|---|
| Composition packing | 10 pieces |
| Dimensions of the box | 280 x 390 x h 160 mm |
| Pallet | EPAL 800 mm x 1200 mm |
| Pallet composition | 8 boxes for layer for 6 layers |
| Shipment | Van / Truck equippe with cold storage. Shipment temperature from +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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