



Product Sheet  
**Mozzarella for pizza without lactose**  
 Dices, and julienne



Revision n. 3 del 26/10/2021



**DESCRIPTION:** Diced Mozzarella without lactose for gastronomic use. In a protective atmosphere.

**ORGANOLEPTIC FEATURES:** White colour (lightly straw 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, 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                               | 52% ± 2   |
| Min fat/dry                            | 44%       |

| Microbiological characters |            |
|----------------------------|------------|
| Coliforms                  | <100 ufc/g |
| Eschericchia 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 |
| Fat                               | g 21               |
| Of which saturates                | g 15               |
| Carbohydrate                      | g 0,0              |
| Of which sugars                   | g 0,0              |
| Glucose                           | g 0,0              |
| Galactose                         | g 0,0              |
| Lactose                           | g 0,0              |
| Protein                           | g 20,7             |
| Salt                              | g 1,05             |

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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                   | Julienne                |
|---|-------------------------|-------------------------|
| Weight                                      | 2,5 Kg                  | 1 Kg                    |
| Approximate size of the packaging L x D x H | 300 mm x 200 mm x 80 mm | 300 mm x 200 mm x 40 mm |
| Primary packaging                           | Thermo formed bag       |                         |
| Item code                                   | 3905                    | 4291                    |
| EAN 13                                      | 8000308000827           |                         |
| EAN 14                                      | 08000308000827          |                         |

| Logistic features (secondary packaging) |   |                     |
|---|---|---------------------|
| Composition packing                     | 2 pieces                                      |                     |
| Dimensions of the box                   | 340 x 260 x h 120 mm                          | 340 x 260 x h 85 mm |
| Pallet                                  | EPAL 800 mm x 1200 mm                         |                     |
| Pallet composition                      | 9 boxes for layers for 10 layers              |                     |
| Shipment                                | Temperature controlled van/truck +1° to +4° C |                     |

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