



Product Sheet
Pugliese style ricotta



Revision n. 8 del 11/12/2019



DESCRIPTION: ricotta with a light and smooth texture.

ORGANOLEPTIC FEATURES: Cream melting in the mouth, slightly straw milky white colour, flavour and aroma of fresh milk and cream.

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 ± 0,2
Moisture	70% ± 2
Min fat/dry	55%

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	Kcal 177 - Kj 735
Fat	g 15
Of which saturates	g 10
Carbohydrate	g 3,3
Of which sugars	g 3,3
Protein	g 7,6
Salt	g 0,6

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

MINIMUM SHELF LIFE FROM PRODUCTION DATE: 15 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	1,25 Kg circa
Approximate size of the packaging L x D x H	140 mm x 140 mm x 90 mm
Primary packaging	Paper wrapping in a thermo formed bag
Item code	398
EAN 13	2020312000008
EAN 14	98000308203122

Logistic features (secondary packaging)

Composition packing	4 pieces
Dimensions of the box	260mmx340mm x h120mm
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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