



Product Sheet
Mozzarella nodini
250g-1 kg-3 kg



Revision n. 2 del 11/12/2019



DESCRIPTION: Soft and fresh small Mozzarella in brine. Italian fresh spoon paste cheese.

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	63% ± 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 277 - Kj 1150
Fat Of which saturates	g 23 g 17
Carbohydrate Of which sugars	g 0,0 g 0,0
Protein	g 18
Salt	g 0,4

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

PRODUCT SHELF LIFE: 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	250 g	1 kg	3 kg
Approximate size of the packaging L x D x H	110 x 110 x 90 mm	200 x 200 x h 100 mm	320 x 260 x 90 mm
Primary packaging	Thermo welded bag in brine	Thermo welded bag in brine	Thermo welded bag in brine
Item code	3988	1578	1578
EAN 13	2597200000001		
EAN 14	98000308097202		

Logistic features (secondary packaging)			
Composition packing	1 pieces	2 pieces	8 pieces
Dimensions of the box	340 x 260 x h 120 mm // 390 x 290 x h 120 mm		
Pallet	EPAL 800 mm x 1200 mm		
Pallet composition	9 boxes for layer for 10 layers // 8 boxes for layer for 15 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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