



Product Sheet
Gourmet Mozzarella



Revision n. 3 of 25/10/2021



DESCRIPTION: Handmade “fiordilatte” deliberately low in salt.

ORGANOLEPTIC FEATURES: White colour (lightly straw during certain seasons). Soft and supple paste, sweet taste, milky compact texture. Low in salt.

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 features

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
Fats	g 23
Of which saturates	g 17
Carbohydrate	g 0,0
Of which sugars	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 FROM THE PRODUCTION DATE: 15 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)	125 g	300 g	1 kg
Weight	2 Kg (16 x 125 g)	3 Kg (10 x 300 g)	1 Kg
Indicative size of the packaging L x D x H	320 x 260 x h 90 mm	320 x 260 x h 90 mm	280 x 70 x h 70 mm
Primary packaging	Thermo sealed bowl in brine	Thermo sealed bowl in brine	Thermo formed bag under vacuum
Item code	4036	4036	4036
EAN 13			
EAN 14			

Logistic features (secondary packaging)	125 g – 300 g	1 kg
Composition packing	1 piece	5 pieces
Dimensions of the box	390 x 290 x h 120 mm	
Pallet	EPAL 800 mm x 1200 mm	
Pallet composition	8 boxes for layers 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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