

Product Sheet Smoked burrata 145g



Revision n. 2 del 25/10/2021



DESCRIPTION: Typical pugliese-style filled cheese. Smoked in a wood-burning oven. No preservatives.

ORGANOLEPTIC FEATURES: Truncated cone shaped. External wrapping is golden-brown, elastic and has a characteristic smoky taste of. Delicate heart and creamy and milky taste.

INGREDIENTS: pasteurized cow's Milk , cream,salt, rennet. Acidity corrector: citric acid E330.

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 | |
|--|-----------------|
| рН | 6,1 ± 0,2 |
| Moisture | 57 % ± 2 |
| Min fat/dry | 59 % ± 2 |

| 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 | Kcal 285 – Kj 1181 | |
| Fats of which saturates | g 24,0 g 16,2 | |
| Carbohydrate Of which sugars | g 3,2 g 2,1 | |
| Protein | g 13,7 | |
| Salt | g 0,4 | |

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PRESERVATION METHODS: In refrigerator +1/+4°C **PRODUCT SHELF LIFE:** 20 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 | 145 g | |
| Indicative size of the packaging L x D x H $$ | 110 x 110 x 40 mm | |
| Primary packaging | Thermosealed bowl with protective atmosphere | |
| Item code | 4226 | |
| EAN 13 | 8000308000902 | |
| EAN 14 | 98000308000902 | |

| Logistic features (secondary packaging) | | |
|---|---|--|
| Composition packing | 12 pieces | |
| Dimensions of the box | 260 x 340 x h120 mm | |
| Pallet | EPAL 800 mm x 1200 mm | |
| Pallet composition | 9 boxes for layer for 10 layers | |
| Shipment | Temperature controller van/truck +1 $^{\circ}$ to +4 $^{\circ}$ C | |

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