



Product Sheet  
**Lactose-free Ricotta**



Revisione n. 1 del 19/11/2021



**DESCRIPTION:** Lactose free ricotta with a very fine and homogenous grain.

**ORGANOLEPTIC FEATURES:** White colour, sweet taste of milk, sweet flavour, soft and delicate texture.

**INGREDIENTS:** pasteurized cow's milk, salt. No preservative.

**ALLERGENS:** Milk and products thereof 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	50%

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 177 - Kj 735
Fats Of which saturates	g 14,9 g 10,1
Carbohydrates Of which sugars Glucose Galactose Lactose	g 3,3 g 3,3 g 1,6 g 1,7 < g 0,1
Proteins	g 7,6
Salt	g 0,6



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

**MINIMUM SHELF LIFE:** 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 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	1,750 Kg	200 g ca.
Approximate size of the packaging L x D x H	200 x 200 x h 100 mm	110 x 110 x h 55 mm
Primary packaging	Thermo sealed bowl	Thermo sealed bowl
Item code	588	
EAN 13		
EAN 14		

Logistic features (secondary packaging)

Composition packing	2 pieces	12 pieces
Dimensions of the box	260 mm x 340 mm x h120 mm	
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	

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