



Product Sheet
Lactose-free Scamorza 290g



Revision n. 10 del 22/10/2021



DESCRIPTION: Lactose-free Aged spun paste cheese with the characteristic shape of a pear. Vacuum packed.

ORGANOLEPTIC FEATURES: White or straw yellow colour, sweet and buttery taste. Sustained and elastic 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	50% ± 2
Min fat/dry	44%

Microbiological characteristics	
Coliforms	<100 ufc/g
Escherichia coli	<100 ufc/g
Coagulasi + Staphylococcus	<100 ufc/g
Salmonella Spp	Absent
Listeria Spp	Absent

Average nutrition facts for 100 g	
Energy value	Kcal 288 - Kj 1196
Fats	g 22
Of which saturates	g 16
Carbohydrates	g 0,9
Of which sugars	g 0,9
Glucose	g 0,0
Galactose	g 0,9
Lactose	< g 0,1
Proteins	g 22
Salt	g 1,7

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

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 60 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	290 g
Approximate size of the packaging L x D x H	100 x 70 x h 70 mm
Primary packaging	Vacuum bag
Item code	992
EAN 13	8000308000797
EAN 14	08000308000797

Logistic features (secondary packaging)

Composition packing	12 pieces
Dimensions of the box	350 x 260 x h 85 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

VETERINARY FOOD INSPECTION SERVICE SUPERVISING CONTROL AND INSPECTIONS: AZIENDA per i SERVIZI SANITARI del TRENTO U.O. N.2 TRENTO

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