



Product Sheet
Ricotta in the basket



Revision n. 7 del 11/12/2019



DESCRIPTION: Traditional ricotta in sealed basket.

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

INGREDIENTS: pasteurized cow's **whey**, salt. Acidity corrector: citric acid E330. 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	5,9 ± 0,2
Moisture	78% ± 2
Min fat/dry	29%

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 115 - Kj 481
Fat	g 6,7
Of which saturates	g 4,7
Carbohydrate	g 4,1
Of which sugars	g 4,1
Protein	g 9,6
Salt	g 0,3

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Via Alto Adige 40 - 38121 Trento - Tel. +39 0461 990183 - Fax +39 0461 990696

Web www.abbasciano.it - Email: info@abbasciano.it



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

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 40 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	About 1,75 g
Indicative size of the packaging L x D x H	200 x 200 x h 100 mm
Primary packaging	Thermosealed bowl
Item code	1073
EAN 13	8000308000193
EAN 14	08000308000193

Logistic features (secondary packaging)

Composition packing	2 pieces
Dimensions of the box	340 x 260 x h 120 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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