



Product Sheet
Fiordilatte

Revision n. 1 of 11/12/2016



DESCRIPTION: Very soft mozzarella in brine. Italian fresh spun-paste cheese.

ORGANOLEPTIC FEATURES: White colour (lightly straw during certain seasons). Light, fresh milk taste, soft texture.

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

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 characteristics	
Coliforms	<100 ufc/g
Eschericchia 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
Fat	g 23
Of which saturates	g 17
Carbohydrate	g 0,0
Of which sugars	g 0,0
Proteins	g 18
Salt	g 0,4

Abbasciano Giuseppe & C. snc - Caseificio Abbasciano the best tastes on your table since 1957

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

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



Product Sheet
Fiordilatte

Revision n. 1 of 11/12/2016



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

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 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)	Nodini :Little knots Variable weight	Nodini :Little knots Fixed weight	Bocconcini in a bowl
Weight			
Approximate size of the packaging L x D x H			
Primary packaging			
Item code	1578	3988	75
EAN 13	2597200000001		800030800010
EAN 14	98000308097202		0800030800010

Logistic features (secondary packaging)

Composition packing	
Dimensions of the box	
Pallet	EPAL 800 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

Abbasiano Giuseppe & C. snc - Caseificio Abbasiano the best tastes on your table since 1957

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

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