



Product sheet
Freeze-dried mozzarella in shreds



Revision n. 3 del 11/12/2019



DESCRIPTION: Mozzarella in shreds for gastronomic use. Freeze-dried to ensure durability and easy shipment.

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 features (dried product) | |
|--|--------|
| Moisture | 3% ± 2 |
| Min fat / dry | 44% |

| Microbiological features | |
|---------------------------|------------|
| Coliforms | <100 ufc/g |
| Escherichia coli | <100 ufc/g |
| Staphylococci coagulasi + | <100 ufc/g |
| Salmonella Spp | Absent |
| Listeria Spp | Absent |

| Nutrition fact for 100 g (dried product) | |
|--|--------------------|
| Energy value | Kcal 589 – Kj 2448 |
| Fats | g 44 |
| Of which saturated fatty acids | g 30 |
| Carbohydrates | g 5 |
| Of which sugars | g 0 |
| Proteins | g 43 |
| Salt | g 2,0 |

PRESERVATION METHOD: Store at room temperature (max 35°C).

PRODUCT SHELF LIFE: Can 24 months ; Bag 18 months.

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.

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| Logistic features (primary packaging) | Can of 300 g | Bag of 10 Kg |
|--|--------------------------|------------------|
| Weight | 300 g | 10 Kg |
| Indicative size of the packaging L x D x H | 190 mm x 100 mm x 100 mm | |
| Primary packaging | Can | Thermowelded bag |
| Item code | 3855 | |
| EAN 13 | | |
| EAN 14 | | |

| Logistic features (secondary packaging) | Can of 300 g | Bag of 10 Kg |
|---|--------------------------------|----------------|
| Composition packing | 6 pieces | 1 piece |
| Dimensions of the box | 310x210x190 mm | 380x380x420 mm |
| Pallet | EPAL 800 mm x 1200 mm | |
| Pallet composition | 100 boxes | 24 boxes |
| Shipment | At room temperature (max 35°C) | |

REGENERATION OF THE FREEZE-DRIED PRODUCT: Place the freeze-dried mozzarella in plentiful lukewarm water. Wait for the complete regeneration of the product (60/120 minutes). Even if the product remains in the water for a long time, it absorbs only the water present in the fresh starting product. Drain the mozzarella and use it.

Regenerating 1 Kg of freeze-dried product it can obtained approssimately 2 kg of "fresh" mozzarella.

Mozzarella, once regenerated, assumes all the characteristics of the fresh product and can be stored in the refrigerator for 2 days.

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

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