

TECHNICAL SHEET

Item code	Review date
A40001	11/12/2012

PRODUCT INFO

BRAND	Ca.Form
PACK SIZE	1/30.86 lbs
TYPE OF WEIGHT	Variable
INGREDIENTS	Cow's milk, salt, rennet, lactic ferments. Preservatives on the rind: E235-202, coloring on the rind E160b. Not edible rind.
ALLERGENS	milk, lactose
TYPE OF MILK	cow
MILK TREATMENT	Pasteurized at 72°C for a minimum of 15 seconds
PRODUCT AGED	Min 20 days
SHELF LIFE	120 days
O.G.M.	Absents in accordance with reg. CE 1829/2003
N° CE	IT 05 260 CE
COUNTRY OF ORIGIN	ITALY

ITEM DETAILS

EAN each	2721340000000
EAN case	9801142590814

PHYSICAL/CHEMICAL

MOISTURE:	35%-44%
DM:	56%-65%
Proteins:	20.55-27.5%
Fats:	26%-34%
FDM:	Min 44%
MFFB:	56% semi hard cheese

MICROBIOLOGICAL

E.COLI	<10
SALMONELLA	absent /25g
LISTERIA:	absent /25g
STAPHYLOCOCCI:	<10
STORAGE TEMP:	0°C/+4°C
TRANSPORT TEMP:	0°C/+4°C

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION:	Vacuum bag
DIMENSIONS LHW:	

SECONDARY PACKAGING

DESCRIPTION:	cardboard
DIMENSIONS LHW:	15.16 7.48 15.16 in
GROSS WEGITH LBS:	32.19 lbs

PALLET INFORMATION

PALLET TYPE:	UE
TI/HI	6 cases x 7 layers
CASES PER PALLET	42

Nutrition Facts

Varied servings per container
Serving size 1 ounce (28g)

Amount per serving

Calories 107

% Daily Value*

Total Fat 9g	14%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 24mg	8%
Sodium 127.5mg	5.3%
Total Carbohydrate 0.4g	0.14%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	12%
Vitamin D 0mcg	0%
Calcium 196mg	24%
Iron 0mg	0%
Potassium 140mg	46%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INFO

LACTOSE FREE:	no
GLUTEN FREE:	no
ORGANIC:	no
KOSHER:	no
HALAL:	no
GMO:	no



Ambrosi Food USA
42 West St.
Brooklyn NY 11222
USA

www.ambrosifodusa.com
orders@ambrosifoodusa.com

ASIAGO PRESSATO

14 kg vacuum packed



Ambrosi Food USA offers its American customers the ability to purchase directly in the US a vast assortment of the highest quality products. From cheeses produced in its own facilities to cheeses hand selected and made by the best artisan cheesemakers, Ambrosi USA provides a wide range of Italian cheeses.

Asiago Pressato is Italian "classic" produced from the milk of cows that graze in the low-lying valleys of the Veneto Region of Italy. It has a light straw color with a mild, delicate, milky flavor!



For more information visit
www.ambrosifoodusa.com