



Semplicemente per passione

<b>SPECIFICATIONS</b>			
<b>ARTICLE CODE</b>	GD87781		
<b>ARTICLE NAME</b>	<b>GORGONZOLA DOP DOLCE</b>		
<b>FORMAT</b>	<b>1/2 WHEEL</b>		
<b>PRODUCT LINE/BRAND</b>	<b>ARRIGONI PREMIUM</b>		
<b>STORE DEPARTMENT</b>	GASTRONOMY		
<b>NET WEIGHT</b>	About 6 Kg		
<b>INGREDIENTS</b>	MILK, salt, rennet		
<b>ALLERGENS INFORMATION</b>	Cointains milk		
<b>USING INSTRUCTIONS</b>	Ready to eat		
<b>OGM PRESENCE</b>	No OGM		
<b>DESCRIPTION</b>	The Gorgonzola is one of the most famous marbled cheese with Denominazione di Origine Protetta ( protected designation of Origin). Made with cow's milk exclusively in some provinces of Lombardy and Piedmont.		
<b>PRODUCTION ZONE</b>	Province of Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milano, Novara, Pavia, Vercelli.		
<b>PRODUCTION PERIOD</b>	All year		
<b>CONSUMER UNIT</b>			
<b>TYPE OF PACKAGING</b>	Steel separator + Aluminium + Printed band + plastic tray with cover		
<b>EAN CODE</b>	\		
<b>SHELF LIFE FROM PACKAGING DATE (DAYS)</b>	30		
<b>PRESERVATION TEMPERATURE</b>	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
<b>TYPE</b>	Carton		
<b>TARE (g)</b>	350		
<b>DIMENSIONS (CM)</b>	40 X 40 X 10,5		
<b>PIECES IN A CARTON</b>	1		
<b>CARTON EAN CODE</b>	\		
<b>PALLET</b>			
<b>DIMENSIONS OF PALLET (CM)</b>	120 x 80		
<b>CARTONS IN A LAYER</b>	6		
<b>LAYERS IN A PALLET</b>	10		
<b>PHYSICAL FEATURE</b>			
<b>RIND</b>	not edible, is coarse , moist and tends toward a reddish colour when it is mature		
<b>PASTA</b>	Very soft and creamy cheese tastable by spoon, straw-white in color with light grey-green veining		
<b>TASTE</b>	Typical sweet		
<b>RIPENING</b>	minimun 50 days		
<b>CHEMICAL AND MICROBIOLOGICAL PARAMETERS</b>			
<b>MICROBIOLOGICAL PARAMETERS</b>		<b>TYPICAL NUTRITIONAL VALUES</b>	
<b>Reg.(CE) 1441/07</b>		<b>(in 100 g of product)</b>	
<i>Listeria monocytogenes</i>	Absent in 25g	Energetic value (Kcal)	317
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1315
<i>Staphylococchi coagulasi positivi</i>	<100 ufc/g	Fat(g)	26,0
<i>Escherichia coli</i>	<100 ufc/g	Of which Saturates (g)	17,5
		Carbohydrate (g)	1,1
		Of which Sugars (g)	1,1
		Protein (g)	19,6
		Salt (g)	1,8
		Moisture (%)	50,6
		Fat on dry matter (%)	52,6
<b>COMPILATION DATE:</b>	<b>13/05/2009</b>	<b>Revision n. 4</b>	<b>LAST REVISION DATE: 24/10/2016</b>