



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	GP87040		
ARTICLE NAME	<b>GORGONZOLA DOP PICCANTE</b>		
FORMAT	<b>1/2 WHEEL</b>		
PRODUCT LINE/BRAND	<b>ARRIGONI PREMIUM</b>		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 6 Kg		
INGREDIENTS	MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	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.		
PRODUCTION ZONE	Province of Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milano, Novara, Pavia, Vercelli.		
PRODUCTION PERIOD	All year		
<b>CONSUMER UNIT</b>			
TYPE OF PACKAGING	Aluminium		
EAN CODE	2/219316		
SHELF LIFE FROM PACKAGING DATE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
TYPE	Carton		
TARE (g)	420		
DIMENSIONS (CM)	35 X 35 X 10		
PIECES IN A CARTON	1		
CARTON EAN CODE	2/219316		
<b>PALLET</b>			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	6		
LAYERS IN A PALLET	10		
<b>PHYSICAL FEATURE</b>			
RIND	not edible, is coarse, moists end tends towards a reddish colour when it is mature		
PASTA	have straw-white in color with light grey-green veining		
TASTE	strong and spicy		
RIPENING	minimum 80 days		
<b>CHEMICAL AND MICROBIOLOGICAL PARAMETERS</b>			
<b>MICROBIOLOGICAL PARAMETERS</b>		<b>TYPICAL NUTRITIONAL VALUES</b>	
Reg.(CE) 1441/07		(in 100 g of product)	
<i>Listeria monocytogenes</i>	Absent in 25g	Energetic value (Kcal)	352
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1460
<i>Staphylococchi coagulasi positivi</i>	<100 ufc/g	Fat(g)	28,7
<i>Escherichia coli</i>	<100 ufc/g	Of which Saturates (g)	19,0
		Carbohydrate (g)	1,0
		Of which Sugars (g)	1,0
		Protein (g)	22,5
		Salt (g)	2,6
		Moisture (%)	44,6
		Fat on dry matter (%)	51,8
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016