



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	GP87598		
ARTICLE NAME	<b>GORGONZOLA DOP PICCANTE</b>		
FORMAT	<b>GR. 60 P.F.</b>		
PRODUCT LINE/BRAND	<b>ARRIGONI PREMIUM</b>		
STORE DEPARTMENT	PRE-PACKED		
NET WEIGHT	0,06 Kg e		
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	Thermo-sealed tray		
EAN CODE	8000299004293		
SHELF LIFE MINIMUM AT DEPARTURE (DAYS)	45		
PRESERVATION TEMPERATURE	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
TYPE	Carton		
TARE (g)	180		
DIMENSIONS (CM)	22,5 X 22,5 X 7,4		
PIECES IN A CARTON	12		
CARTON EAN CODE	08000299875985		
<b>PALLET</b>			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	15		
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