



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	QA20701		
ARTICLE NAME	<b>QUARTIROLO LOMBARDO DOP</b>		
FORMAT	<b>GR. 200 C.A.</b>		
PRODUCT LINE/BRAND	<b>ARRIGONI PREMIUM</b>		
STORE DEPARTMENT	PRE-PACKED		
NET WEIGHT	About 0,2 Kg		
INGREDIENTS	MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	The Quartirollo Lombardo was already known in the 10th century as 'the square stracchino', a variety of very soft cheese. The name of the cheese reflects the traditional use of a particular type of late summer seasonal forage: the quartirola herbage, found in the plain areas of the Lombardy region. With the evolution of different forms of breeding cattle, the technology and transformation of milk has remained intact in time, respecting traditional consolidated customs.		
PRODUCTION ZONE	Province of Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Pavia, Varese		
PRODUCTION PERIOD	All year		
<b>CONSUMER UNIT</b>			
TYPE OF PACKAGING	Thermo-sealed tray		
EAN CODE	2/754880		
SHELF LIFE FROM PACKAGING DATE (DAYS)	40		
PRESERVATION TEMPERATURE	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
TYPE	Carton		
TARE (g)	191		
DIMENSIONS (CM)	25 X 25,6 X 13		
PIECES IN A CARTON	12		
CARTON EAN CODE	2/754880		
<b>PALLET</b>			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	12		
LAYERS IN A PALLET	10		
<b>PHYSICAL FEATURE</b>			
RIND	Thin, soft, white-reddish		
PASTA	White, dry and friable		
TASTE	Delicate, a few acidulous		
RIPENING	minimum 5 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)	262
<i>Salmonella</i> spp.	Absent in 25g	Energetic value (Kj)	1086
<i>Staphylococchi coagulasi positivi</i>	< 10 ufc/g	Fat(g)	21,1
<i>Escherichia coli</i>	<100 ufc/g	Of which Saturates (g)	15,1
		Carbohydrate (g)	3,0
		Of which Sugars (g)	3,0
		Protein (g)	15,0
		Salt (g)	1,7
		Moisture (%)	56,0
		Fat on dry matter (%)	48,0
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016