



Semplicemente per passione

<b>SPECIFICATIONS</b>			
<b>ARTICLE CODE</b>	QB20010		
<b>ARTICLE NAME</b>	<b>QUARTIROLO LOMBARDO DOP</b>		
<b>FORMAT</b>	<b>WHOLE</b>		
<b>PRODUCT LINE/BRAND</b>	<b>ARRIGONI PREMIUM</b>		
<b>STORE DEPARTMENT</b>	GASTRONOMY		
<b>NET WEIGHT</b>	About 2,6 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 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.		
<b>PRODUCTION ZONE</b>	Province of Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Pavia, Varese		
<b>PRODUCTION PERIOD</b>	All year		
<b>CONSUMER UNIT</b>			
<b>TYPE OF PACKAGING</b>	Paper + Vacuum		
<b>EAN CODE</b>	2/250325		
<b>SHELF LIFE FROM PACKAGING DATE (DAYS)</b>	40		
<b>PRESERVATION TEMPERATURE</b>	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
<b>TYPE</b>	Carton		
<b>TARE (g)</b>	224		
<b>DIMENSIONS (CM)</b>	39,3 X 19,3 X 9,1		
<b>PIECES IN A CARTON</b>	2		
<b>CARTON EAN CODE</b>	2/250325		
<b>PALLET</b>			
<b>DIMENSIONS OF PALLET (CM)</b>	120 x 80		
<b>CARTONS IN A LAYER</b>	12		
<b>LAYERS IN A PALLET</b>	8		
<b>PHYSICAL FEATURE</b>			
<b>RIND</b>	Thin, soft, white-reddish		
<b>PASTA</b>	White, dry and friable		
<b>TASTE</b>	Delicate, a few acidulous		
<b>RIPENING</b>	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
<b>COMPILATION DATE:</b>	13/05/2009	<b>Revision n. 4</b>	<b>LAST REVISION DATE:</b> 24/10/2016