



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	QL20000		
ARTICLE NAME	QUARTIROLO LOMBARDO DOP BIO		
FORMAT	1/2 WHEEL		
PRODUCT LINE/BRAND	NO BRAND		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 0,8 Kg		
INGREDIENTS	MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	The Quartirolo 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		
CONSUMER UNIT			
TYPE OF PACKAGING	Paper + Vacuum		
EAN CODE	2/250326		
SHELF LIFE FROM PACKAGING DATE (DAYS)	40		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	258		
DIMENSIONS (CM)	41,5 X 22,5 X 7,5		
PIECES IN A CARTON	4		
CARTON EAN CODE	2/250326		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	7		
LAYERS IN A PALLET	10		
PHYSICAL FEATURE			
RIND	Thin, soft, white-reddish		
PASTA	White, dry and friable		
TASTE	Delicate, a few acidulous		
RIPENING	minimum 5 days		
CHEMICAL AND MICROBIOLOGICAL PARAMETERS			
MICROBIOLOGICAL PARAMETERS		TYPICAL NUTRITIONAL VALUES	
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