



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	QT71010		
ARTICLE NAME	<b>QUARTIROLO LOMBARDO DOP STAGIONATO</b>		
FORMAT	<b>WHOLE</b>		
PRODUCT LINE/BRAND	<b>ARRIGONI PREMIUM</b>		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 1,8 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	Paper		
EAN CODE	2/250326		
SHELF LIFE FROM PACKAGING DATE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
TYPE	Carton		
TARE (g)	258		
DIMENSIONS (CM)	41,5 X 22,5 X 7,5		
PIECES IN A CARTON	2		
CARTON EAN CODE	2/250326		
<b>PALLET</b>			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	7		
LAYERS IN A PALLET	10		
<b>PHYSICAL FEATURE</b>			
RIND	Thin, soft, white-reddish, grayish green in the ripened product		
PASTA	Compact, crumbly but melting in the mouth		
TASTE	Aromatic, intense		
RIPENING	minimum 30 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>	<100 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