



Semplicemente per passione

<b>SPECIFICATIONS</b>			
<b>ARTICLE CODE</b>	RL87084		
<b>ARTICLE NAME</b>	<b>LUCIFERO</b>		
<b>FORMAT</b>	<b>1/16 WHEEL</b>		
<b>PRODUCT LINE/BRAND</b>	<b>ARRIGONI PREMIUM</b>		
<b>STORE DEPARTMENT</b>	GASTRONOMY		
<b>NET WEIGHT</b>	About 0,75 Kg		
<b>INGREDIENTS</b>	MILK, salt, rennet and red pepper (0,15%)		
<b>ALLERGENS INFORMATION</b>	Cointains milk		
<b>USING INSTRUCTIONS</b>	Ready to eat		
<b>OGM PRESENCE</b>	No OGM		
<b>DESCRIPTION</b>	This is a classic blue-veined cheese, fruit of the true creativity of our master cheese-makers. The proportioned and uniform addition of hot pepper during the processing phase and the creamier texture create the right balance between the sweet-savoury taste of the cheese and the spiciness of the hot pepper, making your taste buds feel simply...diabolic.		
<b>PRODUCTION ZONE</b>	Province of Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milano, Novara, Pavia, Vercelli		
<b>PRODUCTION PERIOD</b>	All year		
<b>CONSUMER UNIT</b>			
<b>TYPE OF PACKAGING</b>	Aluminium + thermo-sealed tray		
<b>EAN CODE</b>	2/282652		
<b>SHELF LIFE FROM PACKAGING DATE (DAYS)</b>	60		
<b>PRESERVATION TEMPERATURE</b>	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
<b>TYPE</b>	Carton		
<b>TARE (g)</b>	120		
<b>DIMENSIONS (CM)</b>	21 X 19 X 13		
<b>PIECES IN A CARTON</b>	2		
<b>CARTON EAN CODE</b>	2/282652		
<b>PALLET</b>			
<b>DIMENSIONS OF PALLET (CM)</b>	120 x 80		
<b>CARTONS IN A LAYER</b>	15		
<b>LAYERS IN A PALLET</b>	11		
<b>PHYSICAL FEATURE</b>			
<b>RIND</b>	not edible, is coarse , moist and tends toward a reddish colour when it is mature		
<b>PASTA</b>	White or straw-yellow, soft and buttery, veined for the presence of moulds with the typical red colour of the red pepper		
<b>TASTE</b>	Sweet and a few spicy because there is the red pepper		
<b>RIPENING</b>	About 50 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)	317
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1315
<i>Staphylococchi coagulasi positivi</i>	< 100 ufc/g	Fat(g)	26,0
<i>Escherichia coli</i>	< 100 ufc/g	Of which Saturates (g)	17,5
		Carbohydrate (g)	1,1
		Of which Sugars (g)	1,1
		Protein (g)	19,6
		Salt (g)	1,8
		Moisture (%)	50,6
		Fat on dry matter (%)	52,6
<b>COMPILATION DATE:</b>	<b>13/05/2009</b>	<b>Revision n. 4</b>	<b>LAST REVISION DATE: 24/10/2016</b>