



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	RR99119		
ARTICLE NAME	ROSSINI		
FORMAT	WHOLE		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 2 Kg		
INGREDIENTS	Cow's MILK, salt, rennet. Refined in Passito Of Pantelleria.		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	<p>Produced exclusively from our excellent cow's milk, Rossini is a marbled cheese which is original in its idea, whilst it reclaims particularly ancient cultures and values.</p> <p>Its crust, slightly humid and crinkled, appears in fact to be dominated by an unmistakable copper colour, due to the lengthy maturing in dried grape marc from Pantelleria, which are capable of infusing the perfumes and tastes which are so typical of this land. After around 3 months traditional seasoning, the cheese texture turns a pale yellow colour and is characterised, as in the case of all the best marbled cheese with a precise personality, by numerous green coloured veins.</p>		
PRODUCTION ZONE	Province of Bergamo		
PRODUCTION PERIOD	All year		
CONSUMER UNIT			
TYPE OF PACKAGING	Vacuum		
EAN CODE	2/265519		
SHELF LIFE MINIMUM AT DEPARTURE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	140		
DIMENSIONS (CM)	20 x 20 x 10		
PIECES IN A CARTON	1		
CARTON EAN CODE	2/265519		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	24		
LAYERS IN A PALLET	10		
PHYSICAL FEATURE			
RIND	Lightly dry and with a copper colour, not edible		
PASTA	soft and almost creamy cheese, straw-white in color with light grey-green veining.		
TASTE	It is authoritative and slightly spicy to the taste, without exaggerating, with the extraordinary ability to combine the sweetness of the dried grapes, rich in hints of apricots and almonds, with the perfume of the flowers and of herbs of our milk.		
RIPENING	About 70 days seasoning + 45 days refining		
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)	379
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1571
<i>Staphylococchi coagulasi positivi</i>	< 100 ufc/g	Fat(g)	31,5
<i>Escherichia coli</i>	< 100 ufc/g	Of which Saturates (g)	21,4
		Carbohydrate (g)	3,0
		Of which Sugars (g)	1,0
		Protein (g)	20,9
		Salt (g)	2,4
		Moisture (%)	41,5
		Fat on dry matter (%)	53,8
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016