



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	RS75030		
ARTICLE NAME	STRACHITUNT DOP		
FORMAT	WHOLE		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 6 Kg		
INGREDIENTS	Raw MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	Strachitunt Valtaleggio is a cheese produced with whole raw cow's milk characterised by two pastas and a medium-long seasoning (over 60 days) and it can have a marbling in pasta. The Strachitunt's taste is aromatic, intense and it can change from sweet to spicy taste for the progress of seasoning. The Strachitunt can be tasted with intense red wines if it is fresh but, if it is more seasoned, it can be tasted with a raisin Moscato or with Marsala.		
PRODUCTION ZONE	Zone of Biello, Gerosa, Taleggio e Vedeseta		
PRODUCTION PERIOD	All year		
CONSUMER UNIT			
TYPE OF PACKAGING	Paper		
EAN CODE	2/590770		
SHELF LIFE MINIMUM AT DEPARTURE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	388		
DIMENSIONS (CM)	31,5 X 31,5 X 13		
PIECES IN A CARTON	1		
CARTON EAN CODE	2/590770		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	6		
LAYERS IN A PALLET	8		
PHYSICAL FEATURE			
RIND	Wrinkled, yellow coloured and a little grey in a seasoned product		
PASTA	Compact but with creamy veins, soft under the rind and with many green-bluish veins		
TASTE	Aromatic, from lightly to very spicy		
RIPENING	60 days minimum		
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)	312
<i>Salmonella</i> spp.	Absent in 25g	Energetic value (Kj)	1292
<i>Staphylococchi coagulasi positivi</i>	< 1.000 ufc/g	Fat(g)	27,0
<i>Escherichia coli</i>	< 10.000 ufc/g	Of which Saturates (g)	20,6
		Carbohydrate (g)	0,4
		Of which Sugars (g)	0,4
		Protein (g)	19,0
		Salt (g)	2,1
		Moisture (%)	44,0
		Fat on dry matter (%)	48,2
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016