



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	TB10020		
ARTICLE NAME	<b>TALEGGIO DOP</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	A soft cheese of ancient origins, whose name comes from the valley near Bergamo where it was born. It is produced in a square shape measuring about 2,2 kg in weight. It has a peculiar colour due to the weekly brushings with water and salt.		
PRODUCTION ZONE	Province of Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Milano, Novara, Treviso		
PRODUCTION PERIOD	All year		
<b>CONSUMER UNIT</b>			
TYPE OF PACKAGING	paper		
EAN CODE	2/250324		
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	2/250324		
<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 and reddish-orange colored		
PASTA	Fondant under the rind, more firm and friable in the center		
TASTE	Sweet taste, buttery and very aromatic in the matured product		
RIPENING	Minimum 35 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)	300
<i>Salmonella</i> spp.	Absent in 25g	Energetic value (Kj)	1246
<i>Staphylococchi coagulasi positivi</i>	<100 ufc/g	Fat(g)	24,9
<i>Escherichia coli</i>	<100 ufc/g	Of which Saturates (g)	16,2
		Carbohydrate (g)	2,1
		Of which Sugars (g)	2,1
		Protein (g)	16,9
		Salt (g)	2,2
		Moisture (%)	52,3
		Fat on dry matter (%)	52,2
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016