



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	TG13000		
ARTICLE NAME	TALEGGIO DOP BIO		
FORMAT	WHOLE		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM BIO		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 2,2 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		
CONSUMER UNIT			
TYPE OF PACKAGING	paper		
EAN CODE	2/250318		
SHELF LIFE FROM PACKAGING DATE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	180		
DIMENSIONS (CM)	22,5 X 22,5 X 7,4		
PIECES IN A CARTON	1		
CARTON EAN CODE	2/250318		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	15		
LAYERS IN A PALLET	10		
PHYSICAL FEATURE			
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		
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)	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