



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	R076011		
ARTICLE NAME	TORREGIO		
FORMAT	WHOLE		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 1,5 Kg		
INGREDIENTS	MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	Made according to an ancient cheese making technique, which includes a long ripening period in special underground cellars rich in moulds, this cheese, creamy near the sides and chalky in the middle, receives a very characteristic and unique flavour that calls to mind the scents of the brushwood..		
PRODUCTION ZONE	Lombardia		
PRODUCTION PERIOD	All year		
CONSUMER UNIT			
TYPE OF PACKAGING	Printed paper disc + Micro-holed Film		
EAN CODE	2/329511		
SHELF LIFE MINIMUM AT DEPARTURE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	50		
DIMENSIONS (CM)	14,5 x 14,5 x 12,5		
PIECES IN A CARTON	1		
CARTON EAN CODE	98000299760116		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	40		
LAYERS IN A PALLET	5		
PHYSICAL FEATURE			
RIND	Thick, in seasoned products there are grey-yellowish moulds, not edible		
PASTA	Soft behind the rind, friable in the center, of straw-yellow colour		
TASTE	Aromatic, intense		
RIPENING	About 90 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)	398
<i>Salmonella</i> spp.	Absent in 25g	Energetic value (Kj)	1649
<i>Staphylococchi coagulasi positivi</i>	< 100 ufc/g	Fat(g)	33,2
<i>Escherichia coli</i>	< 100 ufc/g	Of which Saturates (g)	25,4
		Carbohydrate (g)	0,0
		Of which Sugars (g)	0,0
		Protein (g)	24,7
		Salt (g)	2,0
		Moisture (%)	40,8
		Fat on dry matter (%)	56,1
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 28/12/2018