



Semplicemente per passione

<b>SPECIFICATIONS</b>			
<b>ARTICLE CODE</b>	R076012		
<b>ARTICLE NAME</b>	<b>TORREGIO BIO</b>		
<b>FORMAT</b>	<b>WHOLE</b>		
<b>PRODUCT LINE/BRAND</b>	<b>ARRIGONI PREMIUM BIO</b>		
<b>STORE DEPARTMENT</b>	GASTRONOMY		
<b>NET WEIGHT</b>	About 1,5 Kg		
<b>INGREDIENTS</b>	Organic MILK, salt, rennet		
<b>ALLERGENS INFORMATION</b>	Cointains milk		
<b>USING INSTRUCTIONS</b>	Ready to eat		
<b>OGM PRESENCE</b>	No OGM		
<b>DESCRIPTION</b>	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..		
<b>PRODUCTION ZONE</b>	Lombardia		
<b>PRODUCTION PERIOD</b>	All year		
<b>CONSUMER UNIT</b>			
<b>TYPE OF PACKAGING</b>	Printed paper disc + Micro-holed Film		
<b>EAN CODE</b>	2/310443		
<b>SHELF LIFE MINIMUM AT DEPARTURE (DAYS)</b>	60		
<b>PRESERVATION TEMPERATURE</b>	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
<b>TYPE</b>	Carton		
<b>TARE (g)</b>	50		
<b>DIMENSIONS (CM)</b>	14,5 x 14,5 x 12,5		
<b>PIECES IN A CARTON</b>	1		
<b>CARTON EAN CODE</b>	98000299760123		
<b>PALLET</b>			
<b>DIMENSIONS OF PALLET (CM)</b>	120 x 80		
<b>CARTONS IN A LAYER</b>	40		
<b>LAYERS IN A PALLET</b>	5		
<b>PHYSICAL FEATURE</b>			
<b>RIND</b>	Thick, in seasoned products there are grey-yellowish moulds, not edible		
<b>PASTA</b>	Soft behind the rind, friable in the center, of straw-yellow colour		
<b>TASTE</b>	Aromatic, intense		
<b>RIPENING</b>	About 90 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)	398
<i>Salmonella spp.</i>	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
<b>COMPILATION DATE:</b>	<b>13/05/2009</b>	<b>Revision n. 4</b>	<b>LAST REVISION DATE: 28/12/2018</b>