



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	DZ76010		
ARTICLE NAME	SALVA CREMASCO DOP		
FORMAT	WHOLE		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 3,5 Kg		
INGREDIENTS	MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	Dry and friable cheese that was produced in May to consume the milk remaining of that period: it was named "Salva" because it saved the economy of many frams.		
PRODUCTION ZONE	Some zones of provinces of Bergamo, Cremona, Brescia (Franciacorta zone)		
PRODUCTION PERIOD	All year		
CONSUMER UNIT			
TYPE OF PACKAGING	Paper		
EAN CODE	2/590760		
SHELF LIFE MINIMUM AT DEPARTURE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	125		
DIMENSIONS (CM)	20 x 20 x 13		
PIECES IN A CARTON	1		
CARTON EAN CODE	2/590760		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	24		
LAYERS IN A PALLET	6		
PHYSICAL FEATURE			
RIND	Consistent, of hazelnut brown colour		
PASTA	Friable, of straw or white colour		
TASTE	Aromatic		
RIPENING	75 days minimum		
CHIMICAL 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)	1,6
		Moisture (%)	45,6
		Fat on dry matter (%)	61,0
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016