



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	GB87000		
ARTICLE NAME	<b>GORGONZOLA DOP BIO</b>		
FORMAT	<b>WHOLE</b>		
PRODUCT LINE/BRAND	<b>ARRIGONI PREMIUM BIO</b>		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 12 Kg		
INGREDIENTS	Organic MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	The Gorgonzola is one of the most famous marbled cheese with Denominazione di Origine Protetta ( protected designation of Origin). Made with cow's milk exclusively in some provinces of Lombardy and Piedmont.		
PRODUCTION ZONE	Province of Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milano, Novara, Pavia, Vercelli.		
PRODUCTION PERIOD	All year		
<b>CONSUMER UNIT</b>			
TYPE OF PACKAGING	Aluminium		
EAN CODE	\		
SHELF LIFE FROM PACKAGING DATE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
TYPE	Carton		
TARE (g)	800		
DIMENSIONS (CM)	40 X 40 X 22		
PIECES IN A CARTON	1		
CARTON EAN CODE	\		
<b>PALLET</b>			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	6		
LAYERS IN A PALLET	5		
<b>PHYSICAL FEATURE</b>			
RIND	not edible, is coarse , moist and tends toward a reddish colour when it is mature		
PASTA	is soft and almost creamy cheese, straw-white in color with light grey-green veining		
TASTE	Typical sweet		
RIPENING	minimun 50 days		
<b>CHIMICAL 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)	317
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1315
<i>Staphylococchi coagulasi positivi</i>	<100 ufc/g	Fat(g)	26,0
<i>Escherichia coli</i>	<100 ufc/g	Of which Saturates (g)	17,5
		Carbohydrate (g)	1,1
		Of which Sugars (g)	1,1
		Protein (g)	19,6
		Salt (g)	1,8
		Moisture (%)	50,6
		Fat on dry matter (%)	52,6
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016