



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	GD87906		
ARTICLE NAME	GORGONZOLA DOP DOLCE		
FORMAT	GR. 300		
PRODUCT LINE/BRAND	TAKE AWAY		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 0,3 Kg		
INGREDIENTS	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		
CONSUMER UNIT			
TYPE OF PACKAGING	Thermo-sealed tray		
EAN/UPC CODE	2/321055		
SHELF LIFE FROM PACKAGING DATE (DAYS)	18		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	191		
DIMENSIONS (CM)	26,6 X 17,8 X 12,4		
PIECES IN A CARTON	6		
CARTON EAN CODE	2/321055		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	16		
LAYERS IN A PALLET	10		
PHYSICAL FEATURE			
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		
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)	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: 01/10/2019