



Semplicemente per passione

| SPECIFICATIONS | | | |
|--|---|-----------------------------------|--------------------------------|
| ARTICLE CODE | GP87036 | | |
| ARTICLE NAME | GORGONZOLA DOP PICCANTE | | |
| FORMAT | GR. 200 P.F. | | |
| PRODUCT LINE/BRAND | ARRIGONI PREMIUM | | |
| STORE DEPARTMENT | PRE-PACKED | | |
| NET WEIGHT | 0,2 Kg e | | |
| 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 CODE | 8000299000998 | | |
| SHELF LIFE FROM PACKAGING DATE (DAYS) | 45 | | |
| PRESERVATION TEMPERATURE | +1°/+6° C | | |
| LOGISTIC UNIT | | | |
| TYPE | Carton | | |
| TARE (g) | 120 | | |
| DIMENSIONS (CM) | 23,5 X 19,8 X 14,5 | | |
| PIECES IN A CARTON | 8 | | |
| CARTON EAN CODE | 08000299870362 | | |
| PALLET | | | |
| DIMENSIONS OF PALLET (CM) | 120 x 80 | | |
| CARTONS IN A LAYER | 20 | | |
| LAYERS IN A PALLET | 6 | | |
| PHYSICAL FEATURE | | | |
| RIND | not edible, is coarse, moists end tends towards a reddish colour when it is mature | | |
| PASTA | have straw-white in color with light grey-green veining | | |
| TASTE | strong and spicy | | |
| RIPENING | minimum 80 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) | 352 |
| <i>Salmonella spp.</i> | Absent in 25g | Energetic value (Kj) | 1460 |
| <i>Staphylococchi coagulasi positivi</i> | <100 ufc/g | Fat(g) | 28,7 |
| <i>Escherichia coli</i> | <100 ufc/g | Of which Saturates (g) | 19,0 |
| | | Carbohydrate (g) | 1,0 |
| | | Of which Sugars (g) | 1,0 |
| | | Protein (g) | 22,5 |
| | | Salt (g) | 2,6 |
| | | Moisture (%) | 44,6 |
| | | Fat on dry matter (%) | 51,8 |
| COMPILATION DATE: | 13/05/2009 | Revision n. 4 | LAST REVISION DATE: 24/10/2016 |