



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	QN20706		
ARTICLE NAME	QUARTIROLO LOMBARDO DOP		
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 Quartirollo Lombardo was already known in the 10th century as 'the square stracchino', a variety of very soft cheese. The name of the cheese reflects the traditional use of a particular type of late summer seasonal forage: the quartirola herbage, found in the plain areas of the Lombardy region. With the evolution of different forms of breeding cattle, the technology and transformation of milk has remained intact in time, respecting traditional consolidated customs.		
PRODUCTION ZONE	Province of Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Pavia, Varese		
PRODUCTION PERIOD	All year		
CONSUMER UNIT			
TYPE OF PACKAGING	Thermo-sealed tray		
EAN CODE	8000299754884		
SHELF LIFE FROM PACKAGING DATE (DAYS)	40		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	191		
DIMENSIONS (CM)	25 X 25,6 X 13		
PIECES IN A CARTON	12		
CARTON EAN CODE	08000299207069		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	12		
LAYERS IN A PALLET	10		
PHYSICAL FEATURE			
RIND	Thin, soft, white-reddish		
PASTA	White, dry and friable		
TASTE	Delicate, a few acidulous		
RIPENING	minimum 5 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)	262
<i>Salmonella</i> spp.	Absent in 25g	Energetic value (Kj)	1086
<i>Staphylococchi coagulasi positivi</i>	< 10 ufc/g	Fat(g)	21,1
<i>Escherichia coli</i>	<100 ufc/g	Of which Saturates (g)	15,1
		Carbohydrate (g)	3,0
		Of which Sugars (g)	3,0
		Protein (g)	15,0
		Salt (g)	1,7
		Moisture (%)	56,0
		Fat on dry matter (%)	48,0
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016