



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	RL87080		
ARTICLE NAME	LUCIFERO		
FORMAT	WHOLE		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 12 Kg		
INGREDIENTS	MILK, salt, rennet and red pepper (0,15%)		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	This is a classic blue-veined cheese, fruit of the true creativity of our master cheese-makers. The proportioned and uniform addition of hot pepper during the processing phase and the creamier texture create the right balance between the sweet-savoury taste of the cheese and the spiciness of the hot pepper, making your taste buds feel simply...diabolic.		
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	Aluminium		
EAN CODE	2/282655		
SHELF LIFE FROM PACKAGING DATE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	800		
DIMENSIONS (CM)	40 X 40 X 22		
PIECES IN A CARTON	1		
CARTON EAN CODE	2/282655		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	6		
LAYERS IN A PALLET	5		
PHYSICAL FEATURE			
RIND	not edible, is coarse , moist and tends toward a reddish colour when it is mature		
PASTA	White or straw-yellow, soft and buttery, veined for the presence of moulds with the typical red colour of the red pepper		
TASTE	Sweet and a few spicy because there is the red pepper		
RIPENING	About 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: 24/10/2016