



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	RB99180		
ARTICLE NAME	<b>BERGHEMBLU</b>		
FORMAT	<b>WHOLE</b>		
PRODUCT LINE/BRAND	<b>ARRIGONI PREMIUM</b>		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 2,5 Kg		
INGREDIENTS	Cow's MILK, salt, rennet.		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	Produced with our good cow's milk and expertly ripened by our ripening masters, it brings to light forgotten flavors and aromas, typical of the first great Italian blue cheeses. Excellent as a "table cheese" simply on a slice of bread or accompanied by fruit and vegetable mustards, citrus fruit jams, dried fruit or honey to prepare delicious appetizers and fabulous aperitifs. It is also a tasty ingredient for the preparation of first courses (to which it gives a unique flavor) and tasty sauces to be used to accompany second courses or simply to fill a sandwich or a snack.		
PRODUCTION ZONE	Province of Bergamo		
PRODUCTION PERIOD	All year		
<b>CONSUMER UNIT</b>			
TYPE OF PACKAGING	Aluminium		
EAN CODE	2/369102		
SHELF LIFE FROM PACKAGING DATE (DAYS)	60		
PRESERVATION TEMPERATURE	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
TYPE	Carton		
TARE (g)	150		
DIMENSIONS (CM)	18,5 X 19 X 13,5		
PIECES IN A CARTON	1		
CARTON EAN CODE	2/369102		
<b>PALLET</b>			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	24		
LAYERS IN A PALLET	10		
<b>PHYSICAL FEATURE</b>			
RIND	Compact, rough, reddish in colour, not edible		
PASTA	Yellowish in colour, melting with blue veins moderately diffused		
TASTE	Intense but not spicy		
RIPENING	80 days minimum		
<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</i> spp.	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:	23/01/2019	Revision n. 4	LAST REVISION DATE: 23/01/2019