



Semplicemente per passione

<b>SPECIFICATIONS</b>			
<b>ARTICLE CODE</b>	RR99119		
<b>ARTICLE NAME</b>	<b>ROSSINI</b>		
<b>FORMAT</b>	<b>WHOLE</b>		
<b>PRODUCT LINE/BRAND</b>	<b>ARRIGONI PREMIUM</b>		
<b>STORE DEPARTMENT</b>	GASTRONOMY		
<b>NET WEIGHT</b>	About 2 Kg		
<b>INGREDIENTS</b>	Cow's MILK, salt, rennet. Refined in Passito.		
<b>ALLERGENS INFORMATION</b>	Cointains milk		
<b>USING INSTRUCTIONS</b>	Ready to eat		
<b>OGM PRESENCE</b>	No OGM		
<b>DESCRIPTION</b>	<p>Produced exclusively from our excellent cow's milk, Rossini is a marbled cheese which is original in its idea, whilst it reclaims particularly ancient cultures and values.</p> <p>Its crust, slightly humid and crinkled, appears in fact to be dominated by an unmistakable copper colour, due to the lengthy maturing in dried grape marc, which are capable of infusing the perfumes and tastes which are so typical of this land. After around 3 months traditional seasoning, the cheese texture turns a pale yellow colour and is characterised, as in the case of all the best marbled cheese with a precise personality, by numerous green coloured veins.</p>		
<b>PRODUCTION ZONE</b>	Veneto		
<b>PRODUCTION PERIOD</b>	All year		
<b>CONSUMER UNIT</b>			
<b>TYPE OF PACKAGING</b>	Vacuum		
<b>EAN/UPC CODE</b>	2/265519		
<b>SHELF LIFE MINIMUM AT DEPARTURE (DAYS)</b>	60		
<b>PRESERVATION TEMPERATURE</b>	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
<b>TYPE</b>	Carton		
<b>TARE (g)</b>	140		
<b>DIMENSIONS (CM)</b>	20 x 20 x 10		
<b>PIECES IN A CARTON</b>	1		
<b>CARTON EAN CODE</b>	2/265519		
<b>PALLET</b>			
<b>DIMENSIONS OF PALLET (CM)</b>	120 x 80		
<b>CARTONS IN A LAYER</b>	24		
<b>LAYERS IN A PALLET</b>	10		
<b>PHYSICAL FEATURE</b>			
<b>RIND</b>	Lightly dry and with a copper colour, not edible		
<b>PASTA</b>	soft and almost creamy cheese, straw-white in color with light grey-green veining.		
<b>TASTE</b>	It is authoritative and slightly spicy to the taste, without exaggerating, with the extraordinary ability to combine the sweetness of the dried grapes, rich in hints of apricots and almonds, with the perfume of the flowers and of herbs of our milk.		
<b>RIPENING</b>	About 70 days seasoning + 45 days refining		
<b>CHEMICAL 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)	379
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1571
<i>Staphylococchi coagulasi positivi</i>	< 100 ufc/g	Fat(g)	31,5
<i>Escherichia coli</i>	< 100 ufc/g	Of which Saturates (g)	21,4
		Carbohydrate (g)	3,0
		Of which Sugars (g)	1,0
		Protein (g)	20,9
		Salt (g)	2,4
		Moisture (%)	41,5
		Fat on dry matter (%)	53,8
<b>COMPILATION DATE:</b>	<b>13/05/2009</b>	<b>Revision n. 5</b>	<b>LAST REVISION DATE: 15/09/2020</b>