



Semplicemente per passione

Specifications

PRODUCT CODE:

QN20706

QUARTIROLO LOMBARDO DOP

BRAND: ARRIGONI PREMIUM

DEPARTMENT: PRE-PACKED

USING MODE: Ready to eat

SIZE: GR. 200 F.W.

WEIGHT (Kg): 0,2

FIXED WEIGHT

DESCRIPTION: Soft raw cheese in the past produced with milk from cows fed with quartirolo grass (i.e. the last cut of fresh grass before winter) from which it derives its name. Made with whole or semi-skimmed milk

INGREDIENTS: MILK, salt, rennet

MILK ORIGIN: ITALY

PRESENCE OF GMO: No OGM

ALLERGENS: Contains milk

PRODUCTION PERIOD: All year

PRODUCTION ZONE: Province of Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Pavia, Varese

ORGANOLEPTIC CHARACTERISTICS OF THE PRODUCT

RIND: Thin, soft, white-reddish

TASTE: Delicate, a few acidulous

PASTE: White, dry and friable

RIPENING: \

SELLING UNIT

TYPE OF PACKAGING: Flow-pack

EAN PIECE: 8000299754884

SHELF LIFE FROM PACKAGING DATE (DAYS)

40

STORAGE: +1° / +6 °C

LOGISTICS UNIT

PACKAGING TYPE: Carton

TARE (Kg) : 0,172

PIECES FOR PACKAGING: 12

DIMENSIONS (cm): 16,5 x 29,5 x 14

EAN CARTON: 08000299207069

PALLETIZATION

PALLET DIMENSIONS (cm): 120 x 80

CARTON X LAYER: 16

LAYERS X PALLET: 10

CHEMICAL AND MICROBIOLOGICAL PARAMETERS

MICROBIOLOGICAL PARAMETERS

Reg.(CE) 2073/2005 S.M.I.

LISTERIA MONOCYTOGENES	Absent in 25g
SALMONELLA SPP.	Absent in 25g
STAPHYLOCOCCI COAGULASI POSITIVI	< 10 ufc/g
ESCHERICHIA COLI	<100 ufc/g

Creation: 20/12/2012

Revision: 16/01/2023

Number

2

CHEMICAL NUTRITIONAL PARAMETERS

(Average values for 100 g of product)

(Average values for serving 30 g)

Energy value (Kcal)	262	79
Energy value (Kj)	1086	326
Fat (g)	21,1	6,3
Of which saturates (g)	15,1	4,5
Carbohydrates (g)	3	0,9
Of which sugars (g)	3	0,9
Protein (g)	15	4,5
Salt (g)	1,7	0,5
Humidity (%)	56	
Fat on dry matter (%)	47,95	

ARRIGONI BATTISTA SPA

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