ST_013_EN

SCHEDA TECNICA

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Denominazione legale CHEESE GORGONZOLA PDO

Tipologia GORGONZOLA DESTINAZ. AL CUCCHIAIO

Pezzatura MEZZA FORMA



F.lli OIOLI S.r.l.
The production facility is situated in Via Castello n. 12 Cavaglietto (NO) ITALY **IT 01 270 CE**.

Ingredients: pasteurized cow's **MILK**, sea salt and rennet (animal origin)

During production, the following adjuvants are added: lactic ferments, *Penicillium roqueforti* mold and *Saccharomyces* yeast. The milk is of ITALIAN ORIGIN. Raw materials used in F.lli Oioli come from Italy.

Allergens: CONTAINS MILK and its derivatives

Tasting notes: whole cheese a cylindrical shape, white pulp veined green streaks, very soft consistency, characteristic smell, in the variety known as "**sweet**", flavor is tasty tends to the delicate. For the sales destination "**spoon**" texture is particularly soft and creamy.

Details: Gorgonzola is produced with non-GMO ingredients and without sources of allergens other than milk.
The packaging used for packing are in accordance with current legislation.

HOW TO EAT: Ready to eat . Gorgonzola is generally eaten as it is, ideal as a spreadable cheese.
NOT EDIBLE CHEESE RIND.

USE BY: 40 days from packaging

Storage method: TEMPERATURES BELOW 4°C

PLEASE NOTE: the portion for the consumer must be prepared at the time of sale; during display in the sales counter, the embossed foil must not be completely removed from the surface of the product to ensure correct information to the consumer in accordance with the Gorgonzola DOP protection specification.



Gorgonzola is a cheese with white pulp veined green streaks (erborination).
The cow's **milk comes from the Italian regions** (Piedmont and Lombardy) are daily worked through careful **pasteurization at 72° C** for about 1 minute.
The process of seasoning, which extends for at least **50 days** occurred in adequately ventilated refrigerators on food plastic boards.
The proper temperature / humidity allows to obtain a product with dry rind with a characteristic color.

NUTRITION DECLARATION
(average values for 100 g)*

Energy	1322 kJ / 319 kcal
Total Fat	g 27
of which saturates	g 18
Carbohydrate	g 0
of which sugars	g 0
Protein	g 19
Salt	g 1,1
Phosphorus	mg 280
Calcium	mg 530
Umidity	g 51,5
Fat in dry matter	> 48%
Aw	0,94
pH	6,0

Not a significant source of dietary fiber, Vitamin C and iron
* Rounding guidelines for the nutrient declaration of EUROPEAN COMMISSION

PACKAGING

Net weight	About 6 kg
First packaging	Embossed tinfoil (Al41)
Second& third packaging	Optionally: PS container (Plastic) with branded wooden band or Pergamin paper + cardboard box
Box size (mm)	390x390x110h
Pieces in the box	1
Quantity on pallet	48
Layers on pallet (max)	8
Quantity on layers	6

MICROBIOLOGICAL LIMITS

Escherichia coli	<100 UFC/g
Staphylococcus coagulasi +	<100 UFC/g
Listeria monocytogenes	Absent / 25 g

Quality Assurance Approved
Dr.ssa Elena Nicita

Gorgonzola cheese is a "NATURALLY LACTOSE-FREE" cheese
Lactose less than 0.1 g / 100g, as a natural consequence of the production process.
May contain Galactose by natural cleavage of Lactose in glucose and galactose.