

TECHINICAL SHEET
GORGONZOLA DOP

GOLD ROSSO

Type	→	1/8	0917
Pieces for carton	→	4 pc x ct / 6 ct x layer x 8 layers = 48 ct	
Packaging	→	Aluminium foil - Plastic tray - Cartons	
TMC	→	90 days	



PRODUCT DESCRIPTION: Cheese with Protected Denomination of Origin (PDO)

MICROBIOLOGICAL LIMITS

Listeria Monocytogenes	Absence in 25 gr.
E.Coli	≤100 ufc/gr.
Enterotossine stafilococciche	Absence in 25 gr.

Analysis controls are appropriate if in according to

Reg. Cee 2073/05

INGREDIENTS

Pasteurized cow MILK	98,1%
Rennet and milk's ferment	1,8%
Salt	0,1%
	100%

NUTRITIONAL VALUES (average on 100 gr)

Energy	1293 kJ
	309kcal
Fats	25 g
of which saturated fatty acids	18,7 g
Carbohydrates	< 0,1 g
of which sugars	< 0,1 g
Proteins	21,2 g
Salt	2,12 g

ALLERGENS

Cereals and deriveds (gluten)	Absence
Crostaceous and deriveds	Absence
Eggs and deriveds	Absence
Fish and deriveds	Absence
Peanuts and deriveds	Absence
Soy and deriveds	Absence
Milk and deriveds	Present
Nut fruits	Absence
Celery and deriveds	Absence
Mustard and deriveds	Absence
Sesame seeds and deriveds	Absence
Sulphurous Anhydride and solphites	Absence
Lupins and deriveds	Absence
Molluscs and deriveds	Absence

PARTICULAR DIETS

Gluten	Absent
Vegetarian Diet	X
Vegan Diet	X
Aromatizers	Absent
Colourings	Absent
Preservers	Absent
OGM	Absent

CHEMICAL ANALYSES

PH	6 ± 0,2
Dry Substance %	≥ 45
Fats on d.s. %	≥48
Fats %	≥25
Humidity %	≤55

Keep refrigerated - store between 2° to + 4°C
Not edible cheese rind

MODE OF CONSUMPTION

Gorgonzola cheese can be eaten as it is or as an ingredient for preparing dishes.
Gorgonzola cheese is not suitable for people allergic to milk proteins, being milk the main ingredient (98.1%); it is also not suitable for people intolerant to yeast.
Gorgonzola cheese is naturally lactose-free as a natural consequence of its typical manufacturing process production and contains galactose.