



GORGONZOLA DOLCE EXPORT

Product description: DOP (Denomination of Protected Origin) raw paste cheese.

Organoleptic properties:

- **Appearance:** a pink-coloured wrinkly rind, straw-yellow white paste with characteristic green veins; not edible rind.
- **To the touch:** the consistence of the paste is quite soft .
- **Smell:** pleasant and appetizing.
- **Taste:** sweet, not too much marked.

Ingredients:

- Full-cream cow's pasteurized milk coming from farms situated in the provinces of "Consorzio di tutela del formaggio Gorgonzola" territory (98,26%)
- Selected milk starters (1,5%);
- Selected moulds of Penicillium type (0,01%);
- Dried sea salt (0,21%);
- Animal rennet (0,02%)

Chemical specifications:

- | | |
|-------------------------|---------|
| • Moisture (%) | 46 |
| • Ashes(%) | 3,4 |
| • Dry matter (%) | 54 |
| • Fat on dry matter (%) | 55 |
| • pH | 5,6÷6,8 |
| • Aw | 0,958 |
| • Chrome (mg/100g) | n.r. |
| • Nickel (mg/100g) | n.r. |
| • Lead (mg/100g) | n.r. |

Nutritional information in 100 grs of product:

- | | |
|-------------------------------|----------------------------|
| • Energy value | 355 kcal- 1472 kJ |
| • Fat (g) | 30 |
| of which | |
| Saturated fat acids (g) | 21 |
| Monounsaturated fat acids (g) | 8,3 of which trans 0,15g |
| Polyunsaturated fat acids (g) | 1,0 of which trans 0,004 g |
| • Carbohydrates (g) | 0,8 |
| out of which sugars (g) | < 0,5 |
| • Proteins (g) | 20 |
| • Fibres (g) | < 0,5 |
| • NaCl (% w/w) | 2,0 |
| • Cholesterol (mg) | 94 |
| • Na (mg) | 847 |
| • K (mg) | 123 |
| • Fe (mg) | 0,08 |
| • Ca (mg) | 426 |



- Vitamin B1 (mg) 0,03
- Vitamin B2 (mg) 0,34
- Vitamin PP (mg) 0,66
- Vitamin A (mg) 0,269
- Vitamin E (mg) 0,65

• **Microbiological specifications**

Determination	U.M	Conformity limits			Method of analysis
		Internal	Reg. (CE) 2073/05		
			Min	Max	
Listeria monocytogenes	P/A in 25 g	Absence	Absence		UNI EN ISO 11290-1:2005
Staphylococcal enter toxin	Negative/g	Absence	Absence		VIDAS SET 2
Escherichia coli	UFC/g	<10	10 ²	10 ³	AFNOR N.3M-01/8-06/01
Stafilococchi coagulasi positivi	UFC/g	<10	10 ²	10 ³	UNI EN ISO 6888-2:2004

- **TEMPERATURE OF STORAGE:** 4 ± 2 °C
- **MATURITY:** Minimum 50 days

• **HOW ENJOYING GORGONZOLA**

Gorgonzola can be consumed alone and as an ingredient for many recipes
 Gorgonzola is not suitable for people being allergic to milk proteins, as milk is the main ingredient of this cheese (98,26 %). Furthermore, it is not suitable for people suffering from yeast intolerance.
 Lastly, Gorgonzola is naturally without lactose, as a consequence of its typical production process and does contain galactose.



- **GMO:**

The PDO Gorgonzola cheese does not contain ingredients and / or technological adjuvants consisting of or coming from OGM and it is not subjected to labeling in accordance with CE n. 1829/2003 and 1830/2003 rules.

- **Allergens:**

Cereals containing gluten and derivatives	Absent
Crustaceans and derivatives	Absent
Mollusc and derivatives	Absent
Eggs and derivatives	Absent
Fish and derivatives	Absent
Peanuts and derivatives	Absent
Soy and derivatives	Absent
Milk and derivatives	PRESENT
Fruit with shell	Absent
Celery and derivatives	Assente
Mustard and derivatives	Absent
Sesame and derivatives	Absent
Sulphur dioxide and sulphites > 10 mg/kg	Absent
Lupine and products based on lupine	Absent