

	<b>ANALYTICAL PRODUCT SHEET SA PF GO-INGL</b>	Revisione: <b>5</b> – 05/14
	<b>PRODUCT :</b>	<b>R – 2</b>
	<b>GORGONZOLA DOP CHEESE</b>	Pag. 1 di 1

Famiglia: 085 - Classe merceologica: GO0

Ingredients : denomination		Product description
Cow's milk	98 %	Pasteurized soft cheese, fat, raw paste, processed in full with cow milk enzymes and with a suspension of penicilium spores and selected yeasts During the ripening, the cheese wheel is pierced repeatedly, thus favoring the development of the strain varieties of the penicilium typical of Gorgonzola responsible for the green/blue coloring known as "erborinatura". Seasoning minimum 50 days
Salt	2 %	
Calf rennet		
Moulds starter		
Allergens: milk and milk-based Products		
Product features		Average nutritional values (for 100 g product)
Type of rind :	Rough, grey and/or rosy, not-edible.	Energy: 1369 kJ / 330 Kcal
Type of texture :	Compact, white or straw coloured, speckled by the growth of mildews (the so called " erborinatura" ),with typical blue/green veins	Fat : 28 g of which saturates, 19 g
Flavour :	From slightly tangy to tangy, distinctive	Carbohydrate: 0.3 g of which sugars, 0 g
Shape :	Cylindrical shape with tall and straight overhang with flat sides on both flat sides of the wheel the imprint of the trademark by the consortium of origin showing the identification number of the cheese factory coming from the masters distributed by the safeguarding consortium	Fibre: 0 g Protein: 19.3 g Salt: 1.4 g
Dimensions wheel:	- Height:* 13/19 cm - Diameter: * 28/32 cm * approximately	
Medium Weight:	Kg 10-13	

Chemical parameters reference values			Microbiological parameters reference values		
H <sub>2</sub> O	48-50	%	Lysteria monocytogenes	Absent	/25 g
Total fat	27-29	%	Salmonella	Absent	/25 g
Fat on dry matter	54	%	E. coli	< 100	cfu/g
Protein	19	%	Staphylococcus	< 100	cfu/g
pH	6				
NaCl	1.4	%			

<b>Intended use</b>	Foodstuff suitable for free human consumption
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Produced according to Gorgonzola D.O.P. regulations. Certified by control body authorized by Mipaaf.

Revisions and updated versions of this specification may be requested from Gennaro Auricchio SpA – Quality Section; e-mail : [qualita@auricchio.it](mailto:qualita@auricchio.it). Fax: +39 0372/640206

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