



PRODUCT
TECHNICAL SHEET

MOD: ST	
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Filled up and approved by QM	

GORGONZOLA DOLCE D.O.P.

Trading name	Gorgonzola Dolce D.O.P.
Legal name	Gorgonzola Cheese
Producer	MARIO COSTA S.p.A. Via dell'Industria, 26 -28060 Casalino (NO)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Milk, salt, rennet.
Allergens	Milk and milk products
Storage condition	Between 0-4°C
Shelf-life	30 days from packaging date At least 25 days from delivery
Weight	6,2kg
Product description and organoleptic characteristics	Blue cheese, raw paste, plain, pale white, mottled for mold development, soft, produced with pasteurized whole cow's milk. Rough rind, reddish gray, inedible. Sweet taste.

-General Characteristics-

Item code	IDA0466
EAN Code	00000000*****
EC Seal	IT T61 6G CE
Packaging type	Embossed aluminium, polythene paper, wooden box

-Average nutritional values per 100g of product-

Energy value	KJ	1285
	kcal	310
Fats	g	26
of which saturated fatty acids	g	16,9
Carbohydrates	g	0
of which sugars	g	0
Proteins	g	19
Salt	g	1,4

-Microbiological characteristics-

PARAMETER	m	M	n*	c**
Escherichia coli	100 ufc/g	1000 ufc/g	5 ufc/g	2 ufc/g
Staphylococcus aureus	100 ufc/g	1000 ufc/g	5 ufc/g	2 ufc/g
Listeria monocytogenes	Absent in 25g			
Salmonella spp.	Absent in 25g			

*Number of sampling units

** number of sampling units exceeding the value m to not M..

The analysis must be done only for the paste.

-Logistic information-

Primary packaging	Embossed aluminium, polythene paper
Secondary packaging	Wooden box, cardboard
N° of pieces per carton	1
Carton size	39cm x 39cm x 10,5cm
N° of cartons per layer	6
N° of layers per pallet	8/10
Pallet dimension	120cm x80cm x115cm