



TECHNICAL SPECIFICATIONS OF FINISHED PRODUCTS
GORGONZOLA DOP DOLCE (MILD)

Delita
R01
17/07/2019

PRODUCT IDENTIFICATION

Name: GORGONZOLA DOLCE D.O.P. (MILD)

Description: DOP (controlled denomination origin) cheese; it is a blue cheese, called *erborinato* in Italian for the "parsley-green" colour of the mould

Ingredients: pasteurized cow's milk, salt, rennet

Rind: rough, grey and/or pinkish depending on the maturing chambers. Hard and elastic. Inedible.

Paste: raw, smooth, creamy, uniform structure. White or straw-white in colour, with light green streaks for moderate mould development (veining).

Taste: sweet, with slightly strong traces

CHEMICAL CHARACTERISTICS (Averages values per 100g of product)

Fat in dry matter	min 48%
Humidity	50,6%

NUTRITIONAL INFORMATION (Average values per 100g of product)

Energy	1315 kJ-317 kcal
Fat	26 g
saturated fat	17,5 g
trans fat	0 g
Carbohydrate	1,1 g
sugar	1,1 g
Fiber	0 g
Protein	19,6 g
Salt	1,8 g

MICROBIOLOGICAL CHARACTERISTICS

Escherichia coli	<100 ufc/g
Staphilococchi coagulasi positivi	<100 ufc/g
Listeria monocytogenes	absent in 25g
Salmonella spp	absent in 25g

Storage: +1°C/+6°C

Redige RAQ

Verifica DT

Approva DP

Data
17/07/2019

Firma

Data
17/07/2019

Firma

Data
17/07/2019

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