

# Blue Cheese



ITEM CODE: BL4001.2



PIEMONTE

## Gorgonzola Piccante D.O.P. Gran Riserva®

The Gorgonzola of history. A great blue cheese produced with cow's milk from a small dairy. The processing is entirely manual. The rind has a beautiful pink colour given by the washed rind seasoning. Aromaticity, intensity and persistence are the most important characteristics of this great cheese.

### INGREDIENTS:

Pasteurized cow's milk, lactic ferments, salt, rennet, Penicillium

### INEDIBLE RIND



Seasoning: 120 days

## NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	1464 KJ/353 kcal
Fats	29.7 g - with a saturated fat content: 20.7 g-
Carbohydrates	0.32 g -with a sugars content of: 0.32 g-
Protein	20.8 g
Salt	1.2 g

**ALLERGENS:** Milk and milk-based products (In base of REG. UE 1169/2011)

**CONSERVATION METHOD:** 0 - 4 °C

**MILK'S ORIGIN:** Italy NO GMO

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
6 Kg	1	On demand	On demand	//	60 days

\*The packaging material used complies with current legislation

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## Technical sheet



### *Production Technologies*

Application: the gorgonzola cheese is produced during the year from whole cow's milk of the farms located in the typical geographical area. The milk is coagulated after having been pasteurized in boilers from 6 quarters due to the addition of veal rennet, selected yeasts and spores of penicillium at a temperature of about 30 -32 °C. The obtained curd is cut, fared on table used to contain it fist and the manually formed into molds. The obtained forms are subsequently dry - salted on the surface. Maturing takes place on spruce boards in cells at a temperature of 4-5°C and humidity of 90 -95 °C during the curing phase the shapes are drilled on the two flat faces to allow the marbling development and turned over periodically the maturing of this product is 120 days.

### *Dimensions*

SHAPE: cylindrical with flat faces

HEIGHT: 15 - 19 cm

DIAMETER: 30-32 cm, in the middle

### *Chemical Characteristics*

HUMIDITY: 44 %

DRY MATTER: 55.8%

FAT IN DRY MATTER: 53 %

PH: 6 ±0.2

### *Organoleptic characteristics*

The cheese has a compact texture, buttery with strong blue veins evenly distributed; it is characterized by a strong and decisive taste, almost imperious, aromatic and persistent.

### *Microbiological characteristics:*

According to the legal limits (CE regulation 2073/2003)