

Blue Cheese



ITEM CODE: BL4002.2



PIEMONTE

Gorgonzola D.O.P. Isola Bella®

Gorgonzola produced with modern techniques. It has a dry crust. The rind is creamy with bright green veins. Sweet on the palate.



INGREDIENTS:

Pasteurized whole cow's milk, salt, rennet

INEDIBLE RIND

Seasoning: 50 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1322 KJ/319 kcal
Fats	27 g – with a saturated fat content: 18.3 g-
Carbohydrates	0.2 g -with a sugars content of: <0.1 g-
Protein	18.8 g
Salt	1.1 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 INFORMATION *

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

*The packaging material used complies with current legislation

Via A. di Dio, 185 - 28877 ORNAVASSO (VB)
Tel. 0323 837628 - Fax. 0323 837898

e.mail: commerciale@castagnasrl.com
www.castagnasrl.com

Rev. 29 May 2019

Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

HEIGHT: 15 – 19 cm

DIAMETER: 30-32 cm

Chemical Characteristics

HUMIDITY: 55 %

DRY MATTER: 45 %

FAT IN DRY MATTER: 48 %

PH: 6.7

Microbiological characteristics:

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

Production Technologies

The gorgonzola is produced during the year with whole cow's milk from farms of several members located within the typical geographical area. The milk was pasteurized after it is coagulated in 600 kg boilers after the addition of veal rennet, ferments and the spores of penicillium at a temperature of about 30 -32 °C. The curd is cut, on tables used to contain it, extracted first and then formed by hand into moulds. The form thus obtained are then dry-salted on the surface. Seasoning takes place on fir boards in cells at a temperature of 4-5 °C and humidity of 90 -95%. During the curing phase the shapes are drilled on the two flat faces to allow the development of blue molds and turned over regularly. The minimum allowable seasoning is 50 days, the optimum for the consumption is 70-75 days.

Organoleptic characteristics

The has a raw paste with joined white or straw yellow colour texture, mottled with development of mold (marbling) and smooth texture, creamy, whit no holes; delicate characteristic flavour and high creaminess.