

ITEM CODE: BL4062



PIEMONTE

Tronchetto noci

The product is made in the shape of a cake and it is composed of layers of Gorgonzola and Mascarpone. Everything is enriched, inside and on the external surface, with walnuts. The structure of the pasta is creamy. Sweet taste.



INGREDIENTS:

Mascarpone 55% (pasteurized cream, acidity regulator: citric acid), gorgonzola DOP 35 % (milk, salt, rennet, Penicillium), 10% walnuts (walnut kernels)

INEDIBLE RIND

Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1709 KJ/414 kcal

Fats 40 g - with a saturated fat content: 24 g-

Carbohydrates 1.4 g -with a sugars content of: 0.80 g-

Protein 12 g

Salt 0.8 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 Kg	4	6	6	355x355xH120	25 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: rectangular

Chemical Characteristics

HUMIDITY: 48 %

DRY MATTER: 52 %

FAT IN DRY MATTER: 69 %

Organoleptic characteristics

Structure of the dough: compact layers of mascarpone, gorgonzola and walnuts; the taste is sweet and captivating for the presence of walnuts and gorgonzola.

Microbiological characteristics:

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