



Specifica di Prodotto
GORGONZOLA OTTAVI
Formaggio Erborinato
1,5 Kg 4 Pz (in vaschetta termosaldata)

Selling code: 3435956
Rev.: 0
Ed.: 08/2007
Page 1 out of 2

Manufacturing plant identification number: IT 01 047 CE

COMMERCIAL SPECIFICATIONS

Name (Brand): Gorgonzola DOP
Product type: Eighth of Gorgonzola DOP wheel cheese whose weight is variable
Corporate Product Code: 3435956
Product EAN Code: 2986350xxxxC (C=check digit)
HS code: 04064050
Packaging and format (Consumer unit): Slice of Gorgonzola Cheese (Eighth) wrapped in aluminium paper, placed in a tray and sealed by a film. Size (HXLXP): 10mmX198mmX256mm

PRIMARY PACKAGE			
	Material:	Single Unit Weight:	
Aluminium paper:	Aluminium in papers 400mmX400mm sp. 14µm	8 g	
Tray:	PS PE 100/100 transparent	35 g	
Film:	Double: PET/12µm + LDPE 50µm - anonymous -	6 g	
Label:	EAN weight/price		
SECONDARY PACKAGE/LOGISTIC INFORMATION			
	Material:	Selling Unit Weight:	
Carton:	B/KSL/263	333 g	
Labels:	EAN 128 paper Vellum Zebra type		
Selling unit:	Size:	height: 102 mm; length: 394 mm; width: 392 mm	
	Number of units:	4	
	Average weight (without packing):	6 Kg	
Pallettising specifications: (complete pallet at the manufacturing plant)	Pallet size (along with platform):	Average height:	1170 mm
		Average weight:	416 Kg
	Pallet type:	EUROPALLET	
	Number of units per level:	6	
	Levels per pallet:	10	
	Selling units per pallet:	60	
Units per pallet:	240		

Ean Code Packing (EAN128 AI(01)): 98002004343560

Storage form: in the fridge at +2°C / +4°C

Shelf life (from the day of manufacturing onwards): 60 days

Duration after opening: 7 days*

*if the product is correctly closed and stored in the fridge.

Drawn up by: Emiliano Coraglia, Morgana Matteis, Giancarlo Mura

date: 23/04/2008

As regards product/processing parameters, approved by: Stefano Bisotti

date: 23/04/2008

As regards logistics/commercial parameters, approved by: Dario Ambrosino

date: 23/04/2008

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PRODUCT SPECIFICATIONS

Ingredients: milk, salt, ferments, rennet

AVERAGE ENERGY VALUE per 100 g of product (Values provided by Gorgonzola DOP Consortium)					
Kcal:	330	KJ:	1375		
AVERAGE NUTRITIONAL VALUES per 100 g of product (Values provided by Gorgonzola DOP Consortium)					
Proteins (g):	19,0	Fats (g) TQ:	27,0		
Carbohydrates (g): 0,0	Calcium (mg): 420 (52,5% RDA*)		Phosphorus (mg): 360 (45% RDA*)		
AVERAGE CHEMICAL AND PHYSICAL VALUES					
Moisture (%):	49 - 56	Activity Water A_w:	0,930 - 0,970	Dry matter (%):	44 - 51
pH:	6,2 circa	Fat on dry matter (%):		52,0 - 62,0	
NaCl (%):	1,9 circa	Ashes (g/Kg):		3,9 circa	

*RDA= recommended daily allowance

ORGANOLECTIC CHARACTERISTICS:

Appearance: compact texture tending to be creamy

Colour: white, many ramified green veins

Smell: typical of Gorgonzola

Taste: typical of Gorgonzola, savoury

MICROBIOLOGICAL CHARACTERISTICS			
Enterobacteriaceae (ufc/g):	Max 1000	E. coli (ufc/g): *	Max 1000
Moulds (ufc/g):	NA	B. cereus (ufc/g):	Max 100
Yeast (ufc/g):	NA	Salmonella spp. (in 25 g):	ASSENTE
S. aureus (ufc/g):	Max 1000	L. monocytogenes (in 25 g): **	ASSENTE
Clostrides S.R. (ufc/g):	Max 10		

* to carry on only whether *Enterobacteriaceae* are ≥ 1000 ufc/g

** during production

ALLERGENS - DIRECTIVE 2003/89/UE - ENCLOSURE III bis Ingredients present in the article n. 6, paragraphs 3 bis, 10 e 11

1) Cereals containing gluten (that is wheat, rye, barely, oats, spelt, kamut or their hybridates types) and by-products	Absent
2) Shellfish and shellfish based products	Absent
3) Eggs and egg based products	Absent
4) Fish and fish based products	Absent
5) Peanuts and peanut based products	Absent
6) Soya and soya based products	Absent
7) Milk and milk based products (lactose as well)	Present
8) Fruit with shell that is almonds (<i>Amigdalus communis</i> L.), walnuts (<i>Corylus avellana</i>), common walnuts (<i>Juglans regia</i>), acajou walnuts (Western <i>Anacardium</i>), pecan walnuts [<i>Carya illinoensis</i> (Wangenh) K. Koch], Brasil walnuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Queensland walnuts (<i>Macadamia</i>), <i>temifolia</i>) and by-products	Absent
9) Celery and celery based products	Absent
10) Mustard and mustard based products	Absent
11) Sesame seeds and sesame seed based products	Absent
12) Sulphurous anhydride and Sulphites whose concentration is higher than 10 mg/kg or 10 mg/l expressed as SO ₂	Absent
13) Lupin and lupin based products	Absent
14) Molluscs and mollusc based products	Absent

OGM

With reference to UE regulations 1829/2003 and UE regulations. CE 1830/2003 (about GMO), we declare the conformity of the product in regulations application sectors.

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