DATA SHEET

cod. 718021100



VALCOLATTE SPA via Firenze 16 Valconasso di Pontenure 29010 (PC) (Tel) +39 0523519043 (Web) www.valcolatte.it REVISIONE DEL

BRAND



	CUSTOM'S CODE		HEA	LTH AUTHORIZATION	
04064050			IT 01 16 CE		
	PRODUCT			WEIGHT	
VALCOLATTE MAR	RKETED		Net Weight: Net Weight Dry: - Type Weight:	1500 g VARIABLE	
	legal name			CUT TYPE	
Gorgonzola DOP c	heese				
INGREDIENTS					
Pasteurized cows MI	LK, salt, rennet.				
	SENSORI	al Chara	ACTERISTICS		
Physical Aspect :Wrinkled rind of more or less intense pink colour, inedibleStructure :The consistency of the pasta is soft and creamyTaste :Sweet, not very pronounced.Color:Straw white with typical blue-greenish veins (blue veins).Smell :Pleasant and tempting.					
AVERAGE CHEMICAL-PHYSICAL VALUES			MICROBIO	logical characteristics	
Humidity (t.q.) %: Fat (t.q.) %: Fat (s.s.) %:	50 24 - 27 min 48 5,6 - 7		Escherichia coli : Staphylococcus coag. +: Bacillus cereus: Salmonella spp:	< 10 ufc/g < 10 ufc/g -	

*Reg. UE 2073/2005 e s.m.i.

SHELFLIFE

BEST CONSUMED WITHIN: 50 DAYS

Energy :	1270 kJ/306 kcal
Fat :	25 g
- of which saturated :	
Carbohydrates :	1,7 g
- of which sugar :	0 g
Protein :	18,6 g
Salt :	1,7 g

NUTRITIONAL VALUES FOR 100 G

Store between 0°C and +4°C.

ALLERGENS (REG. UE. 1169/2011		
	PRESENCE	CROSS-CONTAMINATION
Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products derived therefrom.	Ν	Ν
Crustaceans and products thereof.	Ν	Ν
Eggs and egg products.	Ν	Ν
Fish and fish products	Ν	Ν
Peanuts and peanut products.	Ν	Ν
Soy and soy products.	Ν	Ν
Milk and milk products (including lactose).	Y	Ν
Tree nuts: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nut or Queensland nuts, and their products.	s N	Ν
Celery and celery products.	Ν	Ν
Mustard and mustard products	Ν	Ν
Sesame seeds and sesame seed products.	Ν	Ν
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre expressed as tota SO2.	al N	Ν
Lupins and lupin-based products.	Ν	Ν

TRANSPORT AND STORAGE

Transport temperature +4°C. Hygienic conditions of the means of transport: optimal. Health authorization for transport. The product must be stored in warehouses intended for fresh finished products, avoiding any possible cross-contamination with adjacent products

TRACEABILITY

In compliance with EC Regulation 178/2002 and subsequent amendments, the batch identifying the product is indicated on the packaging and on the delivery note.

HACCP

We declare that we have implemented, according to the HACCP method, the company self-control program and that we have drawn it up in compliance with Reg. (EC) no. 852/2004 and subsequent amendments concerning the hygiene of food products.

PACKAGING

In compliance with Reg. (EU) n° 1935/2004, Reg. (EU) 10/2011, Reg. (EU) 2023/2006, Ministerial Decree 21/03/73, Legislative Decree 108 of 25/01/92 and Ministerial Decree 270/07, relating to materials and objects intended to come into contact with food products.

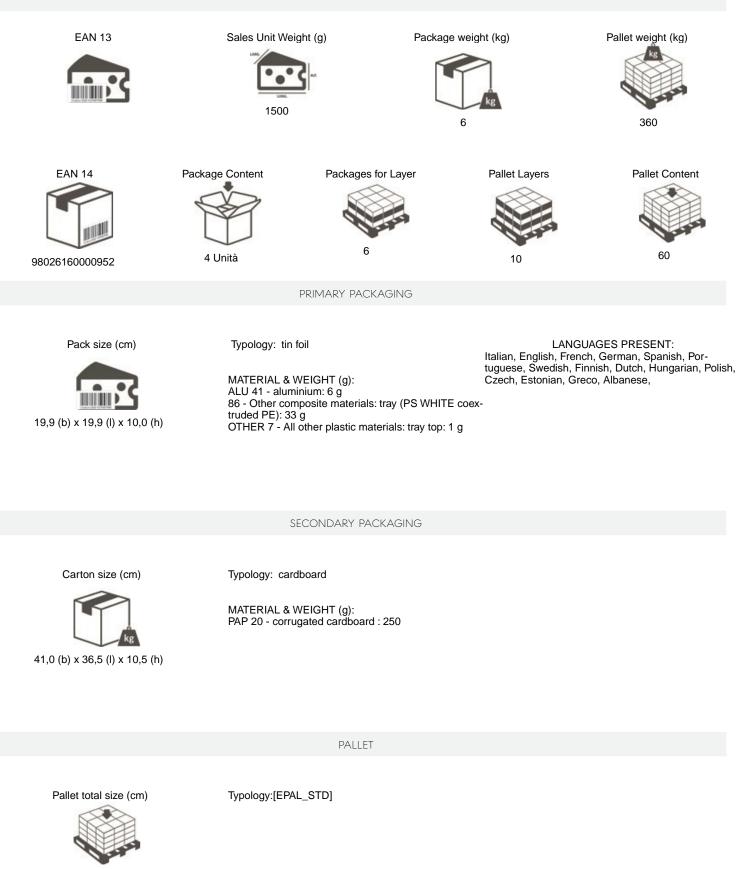
OGM

In compliance with Reg. (EU) 1829/2003 and 1830/2003 the product does not contain and does not come from genetically modified organisms.

IONIZING RADIATIONS

The product has not been subjected to any treatment with ionizing radiation and the raw materials used in production do not come from areas subject to radiological accidents.

LOGISTICS SHEET



120,0 (b) x 80,0 (l) x 120,0 (h)