


**GORGONZOLA DOP DOLCE MARIKA**

DCV 0136/5 del  
02/01/18 Rev. 6

**Thermoshape sealed tub 1/16 - 1 X 8**

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	<b>Product denomination:</b>	GORGONZOLA DOP DOLCE MARIKA Thermoshape sealed tub 1/16 - 1 X 8
	<b>Article code:</b>	0136/5
	<b>Ingredients:</b>	Pasteurized <b>MILK</b> , starter cultures ( <b>MILK</b> ), salt, rennet, selected molds.
	<b>Milk's origin:</b>	Italy. Zone as exactly defined in the Presidential Decree n° 1269 dated October 30, 1955 and following modifications
	<b>Allergenes:</b>	Milk
<b>OGM:</b>	The product is not made of and doesn't contain genetically modified organisms in conformity with what formulated by the Reg. CE n° 1829/2003 and is in conformity with the European norms on the track-ability and labelling of the genetically modified aliments (Reg. CE n° 1830/2003)	
<b>Batch identification:</b>	Alphanumeric code	
<b>Seasoning:</b>	At least 50 days in compliance with the regulations of Consortium for protection of Gorgonzola cheese, in force for the product.	
<b>Shelf life :</b>	60 days from the packaging	
<b>Shelf life on-coming:</b>	55 days from the packaging	
<b>Storage and transport temperature:</b>	0 - +4°C	

**ORGANOLEPTIC CHARACTERISTICS**

<b>Unmoulded:</b>	High and straight - whole cheese ranging between 16 and 20 cm
<b>Pasta color:</b>	White and/or straw-colored with green molds
<b>Cheese-rind color:</b>	grey and/or rosy. <b><u>Not edible cheese-rind.</u></b>
<b>Aroma:</b>	Typical
<b>Flavour:</b>	Sweet
<b>Texture:</b>	Soft

**CHEMICAL ANALISYS**

**Average value**

**NUTRITIVE VALUE**

**Average value of the product per 100g**

<b>Moisture:</b>	50-52%	<b>Energie (kJ / kcal):</b>	1270 / 306
<b>Fat ss minimum:</b>	48% (minimum as fixed in the regulation of Consortium for protection of Gorgonzola cheese)	<b>Fats (g):</b> of which saturated fats (g):	25 18
<b>Fat total quantity:</b>	24-27%	<b>Carboydrates (g):</b> of which sugars (g):	1,7 0,0
<b>Dry matter:</b>	48-50%	<b>Proteins (g):</b>	19
		<b>Salt (g):</b>	1,7

**MICROBIOLOGICAL ANALISYS (UFC/g) - LIMITS of Reg. CE 2073/05**

<b>Enterotossine stafilococciche:</b>	No detectable in 25 g	<b>Listeria monocytogenes:</b>	Absent in 25g / < 100
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**NOTE:** It doesn't come contemplated the search of yeast and moulds seen intentional adding during the production process.  
Moulds: *Penicillium roqueforti* ( $0,5 \times 10^9$ ) - Yeast: *Saccharomyces* spp. ( $1,5 \times 10^8$ )

**TECHNICAL DATA SHEET**ARTICLE  
CODE: 0136/5**GORGONZOLA DOP DOLCE MARIKA**DCV 0136/5 del  
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**PACKAGING - Thermoshape sealed tub 1/16 - 1 X 8**

Tipe	Description	External size (mm)			Tare (g)
		length	Width	Height	
Primary packaging	Aluminium	-	-	-	-
	Thermoshape sealed tub 1/16	185	145	90	20
	Seal film	185	145	-	-
Secondary packaging	Carton	410	365	105	330

**PALLETTISATION**

Pieces per carton:	8	Weight per carton (Kg):	6
Pallets tipe:	EPAL	Pallets size (mm):	1200 x 800 x 140
Cartons per layer:	6	Layers per pallet:	10
Cartons per pallet:	60	Weight per pallet (Kg):	360
EAN code per piece:	2225043xxxxxx (weight)	EAN code per carton:	2225043xxxxxx (weight)

**CERTIFICATIONS****PRODUCTION SITE: Via Sempione, 10 - 28040 Marano Ticino (NO) - IT 01 16 CE**

ISO 9001:2008 national:	N° 1661	ISO 9001:2008 international:	N° IT 29877
Product CSQA:	N° 349	IFS:	IFS 2018-4609
ISO 22005:2008	N° 29303		

**D.O.P.**

The Gorgonzola is a cheese DOP in base of Regulations CE n° 1107/96, published on the Official Gazette of the European Community L 148 of the 21/06/1996 pag. 1.

The recording of such denomination of it reserves the exclusive use to the producers situated in the delimited geographic area that they respect the described conditions of previewed relative production in the production Disciplinary from Regulations CE n° 510 of 2006.

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Rev. 1	Marzo 2006	Modifica impostazione documento
Rev. 2	27/06/2008	Aggiornamento descrizione OGM
Rev. 3	03/02/2011	Modifica impostazioni di stampa
Rev. 4	10/12/2014	Aggiornamento in base al Reg. UE 1169/2011
Rev. 5	07/02/2017	Inserimento Origine latte; modifica codifica lotto
Rev. 6	02/01/2018	Modifica codifica lotto

BASSI S.p.A. Via Sempione, 10- 28040 Marano Ticino (NO) tel +39 0321/97147-97013  
fax +390321/976737, mail : nardob@tin.it, web : www.bassiformaggi.it