



PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

GORGONZOLA CHEESE PIQUANT D.O.P.



PRODUCT DESCRIPTION

Straw-white, soft cheese with greeny streaks derive from a process called 'erborinatura' in Italian, that is, creation of moulds.

It looks creamy and soft, with a peculiar, characteristic taste. Spicy gorgonzola, which curds is more blue-veined, is thicker and more crumbly with maturing lasts more than 3 months.

The piquant type of Gorgonzola is more aged, more mould, well developed veins, pungent and stronger flavour, closer and more friable texture.

D.O.P. CERTIFICATIONS

Gorgonzola cheese was recently acknowledged as and recorded by the European Community among 'D.O.P.' products by the EC Reg. no. 1107/96.

The quality and authenticity of this cheese is ensured by different means. A strict legislation rules production standards and 'D.O.P.' zone for milk collection and cheese maturing. In addition to this, it establishes each gorgonzola round to be marked at its origin reporting the manufacturer's data. Finally, in order to be sold as such, gorgonzola must be wrapped into aluminium sheets with small "g" embossed on it. Needless to say that cheese without the Consortium marks on both flat faces and the embossed aluminium wrapping is not Gorgonzola.

Gorgonzola rounds are marked at the origin on both flat faces. Consumers may recognise the cheese when they buy it by the "g" brand printed on the aluminium sheet the cheese is wrapped into, exclusively available to the companies authorised by the Consortium.

INGREDIENTS

Cow's whole milk, milk ferments, selected moulds, salt, calf rennet.

CHEESEMAKING

Gorgonzola cheese must be made with pure high-quality milk, not polluted with the disinfectants, pesticides or antibiotics commonly used in the farming and breeding industry, otherwise the extremely delicate and environment-sensitive milk enzymes and mould spores responsible for the product's organoleptic



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characteristics would no be able to reproduce.
Milk enzymes are indispensable for the production of this cheese and are similar to the bacilli contained in yoghurts and even more to the ones found in the products sold at chemist's and used to fight diarrhoea.

Preparing the milk: Gorgonzola is made from pasteurised cow's whole milk which is poured into kettles at a temperature of approximately 30°, adding milk enzymes, rennet and penicillin spores.

Breaking up the curd: once the mixture has curdled, the curd is broken up and placed on inclined boards to drain the whey.

Shaping the cheese: after a few minutes, the curd is placed in layers in containers known as "fassirolì" or "fascere", in a quantity of approximately 14/15 Kg per cheese, and is then left to rest to allow a further loss of whey.

Salting: after marking, the cheeses are transferred to the so-called "purgatory" (cellars featuring a temperature of 20/22 °C and a humidity level of 90/95%). They are then carefully salted on the top, underneath and on the sides and after 3/4 days are sent to the maturing cellars.

Maturing: the cheeses remain in the maturing cellars, featuring a temperature of 2/7 °C and a humidity level of 85/95%, for a period ranging from 50 to 90 days, depending on type (sweet or piquant). After three to four weeks, the cheeses are pierced. Large metallic (copper) needles penetrate into the cheeses to let the air in, and thus allow the development of the cultures previously introduced in the curd. The air creates the ideal and natural conditions for the development of the penicillium, which is responsible for the blue/green veining which makes gorgonzola cheese so unique.

Final check: at the end of the maturing process, the cheeses undergo a further check aimed at assessing their quality characteristics. They are then cut in two or more pieces and each piece is wrapped in the embossed aluminium foil featuring the "g" trademark.

TYPICAL CHARACTERISTICS OF PRODUCT

- Cylindrical shape, tall and straight with flat surfaces;
- Minimum height: 13 cm;
- Diameter of each wheel: 20/32 cm;
- Rind: rough, grey and/or pinkish, not edible;
- Paste: white or straw yellow, with mould streaks (marbled effect) and typical green/blue streaks;
- Taste: slightly strong or strong, typical.



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<i>PRODUCTION AREA</i>	It includes the whole area of the following provinces: Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milano, Novara, Pavia, varesè, Vercelli, Verbania and the area of Casale Monferrato.
<i>SHELF LIFE</i>	45 days from date of delivery/date of issue of delivery note
<i>CARRIAGE CONDITION</i>	With refrigerant vehicle at the temperature from +4°C to +1°C
<i>PALLET SYSTEM</i>	EPAL 80 cm x 120 cm
<i>STORAGE CONDITION</i>	In refrigerant store at the temperature from +4°C to +1°C
<i>PRESERVATION CONDITION</i>	Keep in a cold place at the temperature from +4°C to +1°C
<i>CUSTOM CODE</i>	04064050

TYPES OF FORMAT

SELLING FORMAT (net weight)	TYPE OF PACKING
Entire shape – about 12 Kg.	Aluminium wrapping
1/2 of a shape – about 6 Kg.	PET packaging
1/8 of a shape – about 1,5 Kg.	PET packaging
300 gr. – random weight packaging	PET packaging

TYPES OF FORMAT AND PALLET

SELLING FORMAT (net weight)	Wheel	1/2 of a wheel	1/8 of a wheel	150 grams
<i>EAN code</i>				
<i>Items/carton</i>	1	1	4	16
<i>Cartons/layer</i>	6	6	6	10
<i>Layers/pallet</i>	8	8	8	8
<i>Cartons/pallet</i>	48	48	48	70



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PHYSICAL AND CHEMICAL COMPOSITION (average values for 100 grams of product)

COMPOUND	VALUE
Proteins	20,0 gr.
Lipids	28,0 gr.
Carbohydrates	1,4 gr.
Water	46%
Fat	19 gr.
Calcium	310 mg.
Cholesterol	72,5 mg.
Vitamin A	1887 UI
Vitamin B1	25,7 µg
Vitamin C	310 mg.
Fat on dry matter	minimum 48%
Energy value (1 Kcal = 4,1868 Kj)	340 Kcal - 1.415 Kj