TECHNICAL SHEET

Item code Issue date Review date

A40308 Jun/24/2011 Mar/11/2019

Quality Manager PCQI Fabio Marchesi

Yulo duly.

PRODUCT INFO

BRAND AMBROSI

PACK SIZE 1/13 pounds

TYPE OF WEIGHT RW

INGREDIENTS milk, salt, rennet, penicillium

Roqueforti

ALLERGENS milk

TYPE OF MILK cow

MILK TREATMENT pasteurized

RENNET TYPE veal

PRODUCT AGED 80 days

SHELF LIFE 60 days

COUNTRY OF ORIGIN ITALY

PRODUCT DESCRIPTION

Italian soft, D.O.P. Blue cheese, obtained from whole pasteurized cow milk, to which mould is added.

COLOR/ straw yellow and

APPEARANCE: green

BODY/TEXTURE:

Compact, with blue-

green veins, stiff, soft, with advanced

ripening

FLAVOR: intense/typical

PHYSICAL/CHEMICAL

MOISTURE: 45%

PH: **6.7**

AW: **0.96**

FDM: **min 48%**

MICROBIOLOGICAL

COLIFORM: n.d.

E.COLI **<100**

SALMONELLA absent /25g

LISTERIA: absent /25g

STAPHYLOCOCCI: <100

YEAST & MOLD: n.a.

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION: Wrapping in

aluminum

DIMENSIONS LHW (in): 7.48 x 5.91

SECONDARY PACKAGING

DESCRIPTION: cardboard box

DIMENSIONS LHW (in): 9.06 x 9.84 x 9.84

GROSS WEGITH LBS: 14.16

PALLET INFORMATION

PALLET TYPE: **UE**

TI/HI 12 X 10

CASES PER PALLET 120

ITEM DETAILS

UPC EACH 90853671006139

UPC CASE 90853671006146

Nutrition Facts

6 servings per container

Serving size 1 ounce (28g)

Amount per serving

Calories

100

Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 280mg	12%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Includes 0g Added Sugars	s 0%
Protein 6g	
Vitamin D 0mg	0%
Calcium 118mg	10%
Iron 0mg	0%
Potassium 34mg	0%

INFO		
LACTOSE FREE:	yes	
GLUTEN FREE:	yes	
ORGANIC:	no	
KOSHER:	no	
HALAL:	no	
GMO:	no	

* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

A classic cow's milk cheese produced in the mountains of Italy using ancienttraditional methods. This Gorgonzola has a rich, slightly salty flavor with a sharppeppery finish, having a dense, straw colored paste with blue-green veins... great served with honey or pears! Ambrosi Food USA offers its
American customers the ability to
purchase directly in the US a vast
assortment of the highest quality
products. From cheeses produced in
its own facilities to cheeses hand
selected and made by the best
artisan cheesemakers, Ambrosi USA
provides a wide range of Italian
cheeses.



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GORGONZOLA PDO PICCANTE MOUNTAIN

6 KG Wheel





For more information visit www.ambrosifoodusa.com