



Latteria di Cameri

Since 1914 tradition and handcraft



– TRADITIONAL CHEESES –

Sweet Gorgonzola DOP

EXTRA-CREAMY CHEESE FOR GASTRONOMY





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Physical and organoleptic properties

SHAPE: cylindrical, with high straight sides and flat faces, bearing the mark of origin and the Latteria di Cameri Dairy ID number, 57.

DIMENSIONS: 15-19 cm high, 30-32 cm in diameter.

WEIGHT: approx. 11.5-12.5 kg.

RIND: pinkish/orange structure, free from cracks and fissures. Not edible.

CONSISTENCY: firm, elastic.

THICKNESS: 2-5 mm.

PASTE: raw curd cheese with compact structure, pale yellow colour streaked with blue veins formed through mould culturing (marbling), and a soft and creamy texture; no eyes.

TASTE: mildly piquant, distinctive.

Chemical properties per 100 gr

Minimum dry extract	45 %
Maximum water content	55 %
Minimum fat in dry matter	48 %

Nutritional information per 100 gr

Energy value	1.310 KJ - 313 Kcal
Total fats	25.4 g
of which saturated fats	17.6 g
Carbohydrates	< 1.0 g
of which Sugars	< 0.1 g
Fibre	< 0.5 g
Protein	18.2 g
Salt	1.8 g

Microbiological properties

Listeria monocytogenes	Absent in 25 g
Staphylococcal enterotoxin	Absent in 25 g

Allergens and contaminants

Milk and milk-derived substances. No other types of allergens.

The product complies with the legal limits for chemical contaminants.

Production

INGREDIENTS: milk, salt, rennet.

PRODUCTION METHOD: Gorgonzola is made from whole cow's milk supplied by the member farms of our cooperative located in the Province of Novara. Once pasteurised, the milk is curdled in 600-kg vats at a temperature of approx. 30°-32°C, through the addition of calf rennet, special ferments, and Penicillium spores.

When the curd has set, it is cut and left to drain on tables to eliminate the whey, and then it is manually formed into moulds to obtain the desired shape.

The surfaces of the wheels are then sprinkled with dry salt. For maturing, the cheese is placed on pinewood boards in cool rooms at a temperature of 4°-5°C, with 95-98% humidity. During the aging process, the sides of the wheels are pierced to make holes that allow oxygen to penetrate the cheese so that the penicillium mould may grove for the characteristic veining. The wheels are turned periodically. The minimum ageing period is 50 days, but the optimum length of time that we adopt for the extra-creamy cheese for gastronomy is at least 80 days.

STORAGE CONDITIONS: the cheese must be kept at a temperature between + 2 °C and + 6 °C.

SHELF LIFE: 60 days from the date of packaging for whole wheels, 45 days for the portioned product.

Retail: for its characteristics to be best appreciated, the product should be consumed within ten days of purchase.

Sizes and packaging

Primary packaging in aluminium foil and Aropel paper (materials suitable for contact with food).

WHOLE
ROUND



12 kg
CARTON

HALF



6 kg

QUARTER



3 kgx2

EIGHTH



1.5 kgx4

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