



Latteria di Cameri

Since 1914 tradition and handcraft



– TRADITIONAL CHEESES –

Nivellina

GORGONZOLA WITH MASCARPONE



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Physical and organoleptic characteristics

SHAPE: speciality cheese produced by alternating layers of Gorgonzola with layers of Mascarpone.

DIMENSIONS: rectangular block approximately 18 cm in length.

Cross-section: 12x12 cm.

WEIGHT: from 1 to 1.2 kg.

CONSISTENCY: soft, somewhat creamy.

TASTE: sweet, slightly tangy.

Nutritional information per 100 gr

Energy value	1.651 KJ - 400 Kcal
Total fats	37.9 g
of which saturated fats	22.6 g
Carbohydrates	0.3 g
of which Sugars	< 0.1 g
Fibre	< 0.5 g
Protein	12.1 g
Salt	1.73 g

Microbiological properties

Listeria monocytogenes	Absent in 25 g
E. coli	100 ufc/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: Mascarpone 60% (**cream, milk**, citric acid); Gorgonzola 40% (**milk**, salt and rennet).

PRODUCTION METHOD: The classic version is made starting with firm sweet Gorgonzola with noticeable blue veins, which is cut into slices with the rind removed.

After that, blocks are formed by alternating 4 layers of Gorgonzola with layers of Mascarpone.

Upon request, it can also be made using piquant Gorgonzola.

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

SHELF LIFE: 35 days from the date of packaging.

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

Sizes and packaging

PRIMARY PACKAGING:

1 sheet of aluminium foil per portion.

SECONDARY PACKAGING:

1 polystyrene tray per portion.

SALEABLE UNIT:

Carton with 4 blocks, approximately 1.2 kg each.

Upon request, it is also possible to produce double blocks weighing approximately 2.4 Kg.

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