

Technical Specifica **58**REV: **R0**

Last Review 01/06/2021

AII.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

Formaggio delle Fosse Gozzi

Ripened mixed cheese of cow's and sheep's milk

Characteristics

Ripened mixed cheese of cow's and sheep's milk, obtained by a traditionalhistoric process, straw yellow colour rind, irregular shape, friable texture, intense smell, characteristic and pungent taste.



Product B	illing code	165		Name of Product		0%				
Ingred	dients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.								
Country of o	rigins of milk	ITALY								
Allergen D	eclaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's and cow's milk (ingredient).								
Medium weight	t in kg for piece	1,2 Tare in g 15				15				
Dimension V	Vhole Wheel	Mould	14 irregular		Side Height	9 Irregular				
Packa	aging	Vacuum-packed /	Paper / Box							
Packaging	/ Packing	The cheese is vacuum-packed, wrapped in a black paper and accompained by an oval label.								
Medium ripening in days (before sale) 60 days before pitting, minimum 30 days inside the pits										
SHELF LIFE dd by labeling		150		Shelf Life dd Fresh Cut (temp. max. 4°C)		30				
EAN Code		2 836102		GTIN Code		98024501001651				
Preservation		In the fridge from	+0° to +4°	Availa	ability	All year around.				
Consumptio	n Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.								
Transport and distribution		Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics								
Indications Lot		Julian numeric code								
Corporate Statement		Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.								
				crobiological Profile	2/2005					
Listeria m.:	absent in 25 g	Microbiological criteria official Reg.CE 2073/2005 staphylococci: c+n.r. <100 ufc/g E.coli: N.R. < 100 ufc/g								
Nutritional values per 100 gr. Product										
(average values are not considered as standard fixed)										
Energy Kj/Kcal	Fat g/100	Saturated Fatty Acids g/100	Carbohydrates g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100		
1850 / 446	37	26	<0,5	<0,5	28,0	1,00	32,20	54,57		
Unit of sale	box by	number of layer	box for	Dimension Box in mn		1	weight in g of the	Pallet		
for box	layer		pallet	lenght	depth	height	box empty			
2	12	6	72	330	180	115	225	EPAL		



Technical Specifica **56**REV: **R0**

Last Review **00/01/1900**

AII.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

Formaggio delle Fosse Gozzi 1/2 S/V

Ripened mixed cheese of cow's and sheep's milk

Characteristics

Piece of ripened mixed cheese of cow's and sheep's milk, obtained by a traditional-historic process, straw yellow colour rind, irregular shape, friable texture, intense smell, characteristic and pungent taste.



Product I	Billing code	097		Name of	Name of Product		0%				
Ingre	edients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.									
Country of o	origins of milk	ITALY	ALY								
Allergen I	Declaration	Allergens in the p	's and cow's milk (ingredient).							
Medium weigh	ht in kg for piece	0,6		Tare in g 10							
Dimension '	Whole Wheel	Mould	14 irregular		Side Height	9 Irregular					
Pack	kaging	Vacuum-packed /	Paper / Box								
Packagin	g / Packing	The cheese is vacuum-packed, wrapped in a black paper and accompained by an oval label.									
	pening in days are sale)	60 days before pi	tting, about 80 day	s inside the pits							
SHELF LIFE dd by labeling		150		Shelf Life dd Fresh Cut (temp. max. 4°C)		30					
EAN Code		0		GTIN Code		98024501000975					
Preservation		In the fridge from	ı +0° to +4°	Availa	ability	All year around.					
Consumption	on Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.									
Transport and distribution		Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics									
Indicat	tions Lot	Julian numeric code									
Corporate	e Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.									
				crobiological Profile	s/2005						
Listeria m.:	I		-	: c+n.r. <100 ufc/g		E.coli: N.R. < 100 ufc/g					
				values per 100 gr. P							
			(average value	s are not considered as standa	rd fixed)						
Enormy V: /V	F-+ /100	Saturated Fatty	Carbohydrates	6	D+-!- /400	C-14 /400	NA-1-4 07	E-+ D /4.55			
Energy Kj/Kcal	Fat g/100	Acids g/100	g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100			
1850 / 446	37	Acids g/100 26	g/100 <0,5	<0,5	28,0	1,00	32,20	54,57			
	J	Acids g/100	g/100	<0,5		1,00					



Technical Specifica 57

REV: RO

Last Review **01/06/2021**

AII.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

Formaggio delle Fosse Gozzi 1/4 S/V

Small piece of ripened mixed cheese of cow's and sheep's milk

Characteristics

Small piece of ripened mixed cheese of cow's and sheep's milk, obtained by a traditional-historic process, straw yellow colour rind, irregular shape, friable texture, intense smell, characteristic and pungent taste.



Product Bil	ling code	164		Name of Product		0%				
Ingredi	ients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.								
Country of ori	igins of milk	ITALY								
Allergen De	eclaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's and cow's milk (ingredient).								
Medium weight	in kg for piece	0,3 Tare in g			in g	15				
Dimension W	hole Wheel	Mould	14 irregular		Side Height	9 Irregular				
Packa	ging	Vacuum-packed /	Paper / Box							
Packaging /	/ Packing	The cheese is vacuum-packed, wrapped in a black paper and accompained by an oval label.								
Medium riper (before		60 days before pitting, minimum 30 days inside the pits								
SHELF LIFE dd by labeling		150		Shelf Life dd Fresh Cut (temp. max. 4°C)		30				
EAN Code		2 769996		GTIN Code		98024501001644				
Preservation		In the fridge from	+0° to +4°	Availa	ability	All year around.				
Consumption	Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.								
Transport and distribution		Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics								
Indications Lot		Julian numeric code								
Corporate S	Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.								
				crobiological Profile	2/2005					
Listeria m.: a	absent in 25 g						oli: N.R. < 100 ufc/g			
				values per 100 gr. P						
Energy Kj/Kcal	Fat g/100	Saturated Fatty	Carbohydrates	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100		
1850 / 446	37	Acids g/100 26	g/100 <0,5	<0,5	28,0	1,00	32,20	54,57		
Unit of sale	box by	number of layer	box for	D	imension Box in mn	1	weight in g of the	Pallet		
for box	layer		pallet	lenght	depth	height	box empty			
8	12	6	72	395	190	115	265	EPAL		

Technical Specifica **E19**REV: **R01**

Last Review **01/06/2021**

AII.2 AC)A_5.1.2

(n° Ric. IT G3G87 CE)

Sacco delle Fosse Gozzi (da 3 pz)



Characteristics

Ripened mixed cheese of cow's and sheep's milk, obtained by a traditional-historic process, straw yellow colour rind, irregular shape, friable texture, intense smell, characteristic and pungent taste.

Specifications object exhibition

Characteristic cotton bag with 3 ripened cheeses. The cotton bag remember the traditional way of ripening of this historic cheese and can be exposed in your display fridge for show.

			Featu	res object exhibi	tion							
Material			Weight Empty	Diameter / Depth	Height	Lenght	Number of cheeses inside	Weight of the cheeses				
Cotton bag			About 0,05 kg	About 14 cm	About 30 cm	About 14 cm	3	About 3,6 Kg				
Product Billing code 166		166		Name of Product		0%						
Ingred	ients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.										
Country of or	igins of milk	ITALY	ITALY									
Allergen De	eclaration	Allergens in the p	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's and cow's milk (ingredient).									
Medium weight	in kg for piece	1,2		Tare in g		10						
Dimension W	hole Wheel	Mould	14 Irregular		Side Height	9 Irregular						
Packa	ging	Vacuum-packed ,	/ Cotton bag / Box	(
Packaging ,	/ Packing	The cheese is vacuum-packed accompained by an oval sticker and packed in a rustic cotton bag.										
Medium ripe		60 days before pi	tting, minimum 3	0 days inside the p	its							
SHELF LIFE dd by labeling		150		Shelf Life dd Fresh Cut (temp. max. 4°C)		30						
EAN C	Code	2 836102		GTIN	Code	98024501001668	3					
Preservation		In the fridge from	n +0° to +4°	Availa	bility	All year around.						
Consumption Directions		Room temperature. Rind not edible. Eat after removing rind. General customers.										
Transport and distribution		Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics										
Indications Lot		Julian numeric code										
Corporate S	Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.										
				icrobiological Profile								
Listeria m.:	absent in 25 g	Microbiological criteria official Reg.CE 2073/2005 staphylococci: c+n.r. <100 ufc/g			E.coli: N.R. < 100 ufc/g							
			Nutritiona	ıl values per 100 gr.	Product							
		Caturated Fatter	(average valu	es are not considered as stan								
Energy Kj/Kcal	Fat g/100	Saturated Fatty Acids g/100	Carbohydrates g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/10				
1850 / 446	37	26	<0,5	<0,5	28,0	1,00	32,20	54,57				
Unit of sale	box by	number of layer	box for		Dimension Box in mm		weight in g of the Pallet					
for box	layer 12	4	pallet 48	lenght 285	depth 235	height 185	box empty 295	EPAL				