

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 traditional-historic process, straw yellow colour rind, irregular shape, friable texture, intense smell, characteristic and pungent taste.



Product Billing code	165	Name of Product	0%
Ingredients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.		
Country of origins of milk	ITALY		
Allergen Declaration	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	15
Dimension Whole Wheel	Mould 14 irregular	Side Height	9 Irregular
Packaging	Vacuum-packed / Paper / Box		
Packaging / Packing	The cheese is vacuum-packed, wrapped in a black paper and accompanied 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°	Availability	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 Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.:	absent in 25 g	staphylococci: c+n.r. <100 ufc/g	E.coli: N.R. < 100 ufc/g
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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 for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
2	12	6	72	330	180	115	225	EPAL

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 Billing code	097	Name of Product	0%
Ingredients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.		
Country of origins of milk	ITALY		
Allergen Declaration	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	0,6	Tare in g	10
Dimension Whole Wheel	Mould 14 irregular	Side Height	9 Irregular
Packaging	Vacuum-packed / Paper / Box		
Packaging / Packing	The cheese is vacuum-packed, wrapped in a black paper and accompanied by an oval label.		
Medium ripening in days (before sale)	60 days before pitting, about 80 days 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 +0° to +4°	Availability	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 Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.:	absent in 25 g	staphylococci: c+n.r. <100 ufc/g	E.coli: N.R. < 100 ufc/g
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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 for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
4	12	6	72	330	180	115	225	EPAL

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 Billing code	164	Name of Product	0%
Ingredients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.		
Country of origins of milk	ITALY		
Allergen Declaration	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	15
Dimension Whole Wheel	Mould 14 irregular	Side Height	9 Irregular
Packaging	Vacuum-packed / Paper / Box		
Packaging / Packing	The cheese is vacuum-packed, wrapped in a black paper and accompanied 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 769996	GTIN Code	98024501001644
Preservation	In the fridge from +0° to +4°	Availability	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 Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.: absent in 25 g	staphylococci: c+n.r. <100 ufc/g	E.coli: N.R. < 100 ufc/g
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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 for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
8	12	6	72	395	190	115	265	EPAL

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.

Features object exhibition

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	Name of Product	0%
Ingredients	Pasteurized cow's and sheep's MILK, selected milk ezymes, rennet and salt.		
Country of origins of milk	ITALY		
Allergen Declaration	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 Whole Wheel	Mould 14 Irregular	Side Height	9 Irregular
Packaging	Vacuum-packed / Cotton bag / Box		
Packaging / Packing	The cheese is vacuum-packed accompanied by an oval sticker and packed in a rustic cotton bag.		
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	98024501001668
Preservation	In the fridge from +0° to +4°	Availability	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 Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

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Nutritional values per 100 gr. Product

(average values are not considered as standard fixed)

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1850 / 446	37	26	<0,5	<0,5	28,0	1,00	32,20	54,57

Unit of sale for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
1	12	4	48	285	235	185	295	EPAL