



Product Specification Sheet

"GELMINI" GORGONZOLA, DOLCE CREAMY - 2/3 LB

Item Number: 051181 Country of Origin: **ITALY** RW Pack Size: 2/3 LB RW or EW weight: Brand on Box **GELMINI** Brand on Item: **GELMINI**

	UPC:	0 24398 00100 5	Date Code :	PACK DATE
Х	GTIN:	98 0 24398 00100 0	Date Code Format:	YYYY-MMM-DD
	EAN:		Date Code Location:	CASE



Product Properties

Ingredient/Product Statement:

PASTEURIZED COW'S MILK, CULTURE, SALT, RENNET, PENICILLIUM ROQUEFORTI

Contains: Milk

Rind not edible Kosher (Y/N; Certification) Ν Rind (Y/N) Υ Halal (Y/N) N Rind Edible (Y/N) Ν Organic (Y/N) Ν Piece Count (Case) RBST Free (Y/N) Υ 2 Preservatives (Y/N) Ν Maturity/Aged 2 months Lactose Free (Y/N) cow Ν Milk Type GMO Free (Y/N) Υ Rennet Type **ANIMAL** Special Pre-Order (Y/N) Casing (Y/N; Type) Ν Ν BPA NI (Y/N) Υ Pasteurized/Thermalized/Raw/Other **PASTEURIZED**

33 - 40°F Storage Temperature

Physical Properties:

 Color
 WHITE WITH BLUE VEINS

 Cheese Type
 GORGONZOLA

 Aroma & Flavor
 SWEET, CREAMY

 Texture
 CREAMY

 Appearance
 Body

 Shape
 AN EIGHTH

Chemical Analysis:

Ash

Moisture %
Fat in Dry Matter %
Fat Absolute %
Salt

Specification	Range
	50 -52
50	MIN. 48% REQUIRED
	24 - 27
	2.5 – 3.5
	3.9 – 4

Microbiological Analysis:

Unit **Coliforms** cfu/g E. coli. cfu/g Yeast cfu/g Moulds cfu/g Salmonella cfu/g Listeria cfu/g **Enterobacteriaceae** cfu/g Staphylococcous aureus cfu/g **Staphylococcous** coagulase cfu/g

Method
AOAC 991.14 (18° ediz. 2005)
AOAC 991.14 (18° ediz. 2005)
ISO 6579:2002
ISO 11290-1:2005

Nutritionals (*Daily Value % Based on a 2,000 Calorie Diet)				
Serving Size:	100 g	Serving Size:	1 cube (28g)	
Servings Per Container	varied	Servings Per Container	varied	

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	Per Serving	DV%
Calories:	357	
Total Fat (g)	29	37%
*Changed from 65-78g:		
Saturated Fat (g):	18	90%
<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	89	30%
Sodium (mg)	607	26%
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	0	0%
*Changed from 300-275g		
Dietary Fiber (g)	0	0%
*Changed from 25-28g :		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	21	
Vitamin D (mcg)	0.6	3%
*Changed from 400IU (10µg) – 20µg		
Calcium (mg)	420	32%
*Changed from 1,000—1,300mg		
Iron (mg):	0	0%
Potassium (mg)	120	3%
*Changed from 3,500-4,700mg		

Per	DV%
Serving	
100	
8	12%
5	25%
0	
25	8%
170	7%
0	0%
0	0%
0	
0	0%
6	
0.2	0%
120	10%
0	0%
30	0%
	\$\frac{100}{8}\$ \$\frac{5}{0}\$ \$\frac{25}{170}\$ \$\frac{0}{0}\$ \$\frac{0}{6}\$ \$\frac{0}{120}\$ \$\frac{1}{0}\$ \$\frac{0}{0}\$ \$\frac{0}

Dor

DV0/-

^{*}Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging

Cases Per Pallet	112	Case Dimensions (in.)	14.1 x 8.3 x 5.5
Block & Tier	14 x 8	Unit Dimensions (in.)	"L x "W x "H
Case Cube (ft^)	0.3725	Gross Weight (Avg.)	7 lbs
Packaging Type	FOIL/PLASTIC	Tare Weight	1 lbs
		Net Weight (Avg.)	6 lbs

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	Yes; Milk	Yes; Milk	Yes; Milk
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No



Supplier No.	S254
Manufacturer No.	F05GCS