



Italy



## GORGONZOLA CREMOSO

### 1.5KG

A PDO cheese made from pasteurised cow's milk, it has a soft white paste with blue veins and a pink rind. Fermentation period of just over 3 months, which gives it its famous creaminess. Soft consistency, sweet and appetising taste



CODE	736
MILK	COW
WEIGHT/PC	1,5 kg
PCS/BOX	4
BRAND	IGOR
% FAT/IDM	48%
TEMPERATURE	05°
COUNTRY	ITALY

Product file downloaded from the [www.iberconseil.es](http://www.iberconseil.es) website

For more information, contact us.