



Italy



Lombardia y Piemonte

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 website

For more information, contact us.