



Italy



GORGONZOLA CREMOSO

WEDGE 200G

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

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|-------------|--------|
| CODE | 731 |
| MILK | COW |
| WEIGHT/PC | 0,2 kg |
| PCS/BOX | 8 |
| BRAND | IGOR |
| % FAT/IDM | 48% |
| TEMPERATURE | 05° |
| COUNTRY | ITALY |



Product file downloaded from the www.iberconseil.es website

For more information, contact us.