



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

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](http://www.iberconseil.es) website

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