



Italy



GORGONZOLA DOLCE

RINDLESS 11KG

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

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| CODE | 738 |
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| MILK | COW |
|------|-----|

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|-----------|-------|
| WEIGHT/PC | 11 kg |
|-----------|-------|

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|---------|---|
| PCS/BOX | 1 |
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|-------|--------|
| BRAND | NEUTRA |
|-------|--------|

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|-----------|-----|
| % FAT/IDM | 55% |
|-----------|-----|

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|-------------|-----|
| TEMPERATURE | 05° |
|-------------|-----|

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| COUNTRY | ITALY |
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Product file downloaded from the www.iberconseil.es website

For more information, contact us.