

Product Specification

Authorised by: J Cardow

Revision: August'24

Issued On: July'14

Author: S Morris

Document No: FMMSCH011

Product Details

Product	Gorgonzola DOP Igor	Product Code: PIA001 & IA001
Product Brand Name & Code	Igor Gorgonzola	
Product Description	Soft Blue Cheese	
Country of Origin/Manufacture (Including statement on retail label)	Made in Italy	
Pack Size/Weight/ Volume/Length/Count (net)	8 x 190g set weight & 1.5 kg random weight	
Ingredients	Pasteurised cow's milk, Milk Starters, Mould of Penicillium, Dry Sea Salt, Calf Rennet (animal)	
Product Characteristics	Typical Gorgonzola	
Product Usage	Cooking and table cheese	
Shelf Life	90 days	
Coding (UBD or BB)	Best Before	
Declared Allergens	Milk Proteins	
Genetically Modified Status	None	
Product Handling Storage and Preservation Instructions (Wholesaler)	Keep at 0-5°C.	
Product Handling Storage and Preservation Instructions (Consumer)	Keep refrigerated at 0-5°C at all times. Consume all cut portions within 3-5 days, keep sealed and wrapped. Seal and wrap all cut surfaces to retain integrity of product	
Distribution description	Dairy / Chilled	
Mandatory & Advisory Warning Statements (As per FSANZ Code 1.2.3)	Milk Proteins	

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Product Formulation

Product Ingredient	(Quantity %)	Comments
Pasteurised Cow's Milk	98.26	-
Milk Starters	1.5	-
Mould of <i>Penicillium speciosum</i>	0.01	-
Dry Sea Salt	0.21	-
Calf Rennet	0.02	-

Nutritional Information

Nutritional Panel - per 100g

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 1499 (Cal): 356	(g):19	(g):26.0	(g):15.8	(g):0.0	(g):0.0	(mg):657	(g): 0

Nutritional Panel - 25g per serving

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ):374.7 (Cal):89	(g):4.75	(g):6.5	(g):3.95	(g):0.0	(g):0.0	(mg):164	(g): unspecified

Microbiological Information

Organism	Coliforms	E. coli	Coagulase Positive Staphylococci	Salmonella	Listeria
Standard	<10/g	<10/g	<100/g	Absent in cfu/25gr	Absent in cfu/25gr
Product	<10/g	<10/g	<10/g	Absent in cfu/25gr	Absent in cfu/25gr

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Chemical Analysis Information

Fat (FDM)	Moisture (Average)	Salt % (Average)	pH (Average)
48%	50.5	Not Specified	6.0

Organoleptic Criteria

Sensory	Criteria
Appearance	Rinded, straw yellow white paste with characteristic blue venation
Colour	White to slightly yellow paste. Blue moulding
Aroma	Pleasant and distinctive
Flavour	Typical, mild and sweeter than picante
Texture	Consistency of the paste is soft.
Other characteristic	Versatile

Product Visual including Label Sample

