



LA GONDOLA

PHYSICAL CHARACTERISTICS

SEASONING: 60 days at least, starting from the last day of the production's month. It can be: "mezzano" from 2 to 6 months, "vecchio" after 10 months, "stra vecchio" after 15 months.

SIZE: diam. 20/25 cm e altezza 8/10 cm

CRUST: smooth and irregular

SHAPE: cylindrical with straight sides; flat or almost flat

WEIGHT: 4/6 kg.

PASTE: small and medium holes, yellowish color

TASTE: sweet (mezzano), fragrant (vecchio), intense (stravecchio)

THIS CHEESE WITH ITS SWEET AND SAVORY TASTE WAS BORN THANKS TO A MILK RICH IN FLAVORS AND AROMAS, WHICH YOU CAN ONLY FIND IN THE VENETO MOUNTAINS, BECAUSE OF THE PARTICULAR VARIETY OF THE LOCAL VEGETATION. THE GONDOLA FROM LUCIO STEFANI'S SELECTION, WITH ITS SOFT TEXTURE AND INTENSE SCENT, IS SUITABLE TO BE USED IN A GREAT NUMBER OF RECIPES.

SIZE	Whole form (variable weight and volume)
CODE	G010
BRAND	Lucio Stefani
LOGISTICS EAN CODE	9803294784810
LOT EXPRESSION	Number
SEASONING MINIMUM	25 days
STORAGE TEMPERATURE	10/15 °C
UNIT OF SALE	Loose
HANDLING UNIT	Loose
SANITARY IDENTIFICATION CODE	IT 05 076 CE

INGREDIENTS

COW MILK, SALT, RENNET. PRESERVATIVE: LYSOZYME (PROTEIN FROM EGGS) E1105. ON THE CRUST (NOT EDIBLE) PRESERVATIVES: E203-E235, COLORED WITH E150d-E160b-E172.

NUTRITIONAL VALUES

per 100 g

ENERGY (kcal / kj)	380/1.591
PROTEINS (g)	22
LIPIDS (g)	20
LIPIDS PERCENTAGE (%)	45
CALCIUM (mg)	990

PACKAGING			PACKING		
TYPE	GROSS WEIGHT	SIZE	TYPE	GROSS WEIGHT	SIZE LxWxH
Absent, pelure on the surface	3,5/4,5 Kg	20/25 cm diam, 8/10 cm h	Loose		

PALLET

TYPE	PACKINGS PER LAYER	LAYERS PER PALLET	PACKINGS PER PALLET	SIZE: LxWxH cm	GROSS WEIGHT	PROTECTION
EPAL pallet	14	5	70	120x80x70,5	340 Kg	Wrapped with ribbon

MICROBIOLOGICAL CHARACTERISTICS*

PARAMETERS	AVERAGE VALUES
Lysteria monocytogenes	Absent in 25 g
S. Aureus	M < 1.000 ufc/g
E.Coli	M < 1.000 ufc/g
Salmonella PP	Absent in 25 g

* Normative references: Reg CE 2073/05. n= number of units in the specimen;
m= limit within the result is satisfactory; M= limit above which the result is unsatisfactory; c= number of sampling units whose values are between m and M.

CHEMICAL CHARACTERISTICS

PARAMETER	UM	AVERAGE VALUES (100 g)
Acidity	pH	5,2
Humidity	%	34,5
Dry residue	g	67
Sodium Chloride	g	2,4

ALLERGENS*

ALLERGENS	PRESENCE DUE TO RECIPE OR NATURE OF THE PRODUCT
Cereals containing gluten	No
Shellfish and derivatives	No
Eggs and derivatives	Yes
Fish and derivatives	No
Peanuts and derivatives	No
Soy and derivatives	No
Milk and dairy products (lactose included)	Yes
Nuts	No
Celery and derivatives	No
Mustard and derivatives	No
Sesame seeds and derivatives	No
Sulfure dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO ₂	No
Lupins and derivatives	No
Molluscs and derivatives	No

* Normative References: D.leg. 109/1992, section III and subsequent amendments