



Granarolo
510618 - Gorgonzola Dolce

Gorgonzola Dolce PDO is an uncooked, straw-white cheese whose green streaks are due to the marbling process, i.e. the formation of mold. It is creamy and soft, with a characteristic, pleasantly spicy flavour.



Nutrition Facts

Servings per Container 54
Serving size 3Cubicinch (28g)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 160mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 170mg	15%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

In addition to cow's milk, penicillin spores are also cultivated to create a beautiful blue pattern for the finished cheese. Gorgonzola Dolce PDO is matured for about two months, quite soft, creamy and with a delicate taste with notes of butter and cream. It always comes from carefully selected farms in the P.D.O. area. The numerous controls carried out when the milk arrives at the factory, in addition to those carried out by the P.D.O. chain, guarantee the absolute excellence of the raw material used. The milk is preheated and pasteurised, a process that makes the product more homogeneous and, above all, destroys pathogenic germs. At the farm, this phase is carried out using heat recovery, which guarantees significant energy savings. The entire production process (from pasteurisation to maturing) is carried out in accordance with the highest hygiene standards.

Ingredients

Pasteurized cow's milk, cheese coltures, salt, enzymes, Penicillium Roqueforti.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate after opening at 4C (39F)

Serving Suggestions

Gorgonzola Dolce PDO can be enjoyed in a number of ways: melted into risottos or pasta, mashed in salads or simply served as an appetizer with fresh fruits, vegetables and nuts.

Prep & Cooking Suggestions

To be spread or to be added to dishes.

✍ Product Specifications

Brand	Manufacturer
Granarolo	Calabro Cheese Corp

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	00510	510618	96703460012442		4/3.3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14.18lb	13.22lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.35in	15.35in	3.33in	0.45ft3	6x9	78days	35°F / 37°F



Granarolo
510618 - Gorgonzola Dolce

Gorgonzola Dolce PDO is an uncooked, straw-white cheese whose green streaks are due to the marbling process, i.e. the formation of mold. It is creamy and soft, with a characteristic, pleasantly spicy flavour.



Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	160mg
Protein	6	Trans Fats	0g	Calcium	170mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

 Additional Images

