



*Latteria di Cameri*  
Since 1914 tradition and handcraft 



– TRADITIONAL CHEESES –

# Piquant Gorgonzola DOP

"SAN LUCIO SELECTION" AND "SAN LUCIO RESERVE"





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## Physical and organoleptic characteristics

**SHAPE:** cylindrical, with high straight sides and flat faces, bearing the mark of origin and the Latteria di Cameri Dairy ID number, 57.

**DIMENSIONS:** 15-19 cm high, 30-32 cm in diameter.

**WEIGHT:** 10.5-12.00 kg.

**RIND:** pinkish/orange structure, free from cracks and fissures. Not edible.

**CONSISTENCY:** firm, elastic.

**THICKNESS:** 2-5 mm.

**PASTE:** raw curd cheese with compact structure, pale yellow, mottled with intense green-blue veins formed through extensive mould culturing (marbling), and a firm, compact texture; no holes.

**TASTE:** tangy and piquant.

## Chemical properties per 100 gr

|                           |      |
|---------------------------|------|
| Minimum dry extract       | 45 % |
| Maximum water content     | 55 % |
| Minimum fat in dry matter | 48 % |

## Nutritional information per 100 gr

|                         |                     |
|-------------------------|---------------------|
| Energy value            | 1.569 KJ - 375 Kcal |
| Total fats              | 30.8 g              |
| of which saturated fats | 21.4 g              |
| Carbohydrates           | < 1.0 g             |
| of which Sugars         | < 0.1 g             |
| Fibre                   | < 0.5 g             |
| Protein                 | 21.6 g              |
| Salt                    | 2.4 g               |

## Microbiological properties

|                            |                |
|----------------------------|----------------|
| Listeria monocytogenes     | Absent in 25 g |
| Staphylococcal enterotoxin | Absent in 25 g |

## Allergens and contaminants

Milk and milk-derived substances. No other types of allergens.

The product complies with the legal limits for chemical contaminants.

## Production

**INGREDIENTS:** milk, salt, rennet.

**PRODUCTION METHOD:** the milk supplied exclusively from the member farms of our cooperative is processed in traditional 600-kg vats.

This procedure utilizes a special type of calf rennet paste and a selected blend of ferments and Penicillium spores. Particular care is taken when manually dry-salting the cheese.

The moulds and ageing boards are made entirely of wood and located in rooms where the temperature and humidity are adjusted on the basis of the ageing phase.

After the customary ageing phase, which lasts 3 months, the product is transferred to a ripening room. In this controlled atmosphere it is brought to 4-5 months of ageing for the “San Lucio classical selection” and up to 7 months for the “Reserve”.

**STORAGE CONDITIONS:** the cheese must be kept at a temperature between + 2 °C and + 6 °C.

**SHELF LIFE:** 90 days from the date of packaging.

Retail: for its characteristics to be best appreciated, the product should be consumed within ten days of purchase.

## Sizes and packaging

Primary packaging in aluminium foil and Aropel paper (materials suitable for contact with food).

WHOLE  
ROUND



12 kg  
CARTON

HALF



6 kg

QUARTER



3 kgx2

EIGHTH



1.5 kg

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