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TECHNICAL DATA SHEET

Product:	BLU DI BUFALA
Item code:	QP00522

Description:	Square shaped blue cheese made by whole pasteurized buffalo milk
Format:	Whole block weighing approximately 4 kg
Storage temperature:	From 1° C to 6° C
Shelf life:	60 days
How to consume:	Ready to eat
Allergens:	Milk
Means of transport:	On refrigerated vehicles

Product Description	
Ingredients:	Pasteurized whole buffalo milk , salt, rennet.
Origin of the milk:	Italy
Average size:	Square shape with 20 cm sides and 12 cm edge height.
Rind:	Wrinkled, dry, with a grey amber colour. Not edible
Paste:	From soft to crumbly depending on the ageing, with a light cream colour and the typical blue veins of the marbled cheeses.
Salting:	In brine
Aroma and taste:	The aroma has an acid lactic note. The taste is distinct, with average intensity. It is perceived the sweetness of the milk. As the maturation goes on, the hint of spicy is increased.
Maturation period:	Minimum 45 days
Packaging:	Plant paper wrapping

Microbiological data (EC. Reg. 2073/2005 as subsequently amended and supplemented)		Average Nutritional Values (for 100 g of product)	
Salmonella	Absent in 25 g	Energy Value	1603 kJ
			387 kcal
Listeria monocytogenes	Absent in 25 g	Fats	35 g
		of which saturates	27 g
E. coli positive β -glucuronidase	≤ 100 UFC/g	Carbohydrates	1,0 g
		of which sugars	0,4 g
Positive coagulase	≤ 100 UFC/g	Proteins	18 g
		Salt	1,4 g

Logistical information		
N° pieces per case	2	
Pallets:	Case size (cm)	Height: 13,5 – Length: 43,5 – Width: 21,5
	Cases per layer	7
	Layers per pallet	5