

Carozzi Gorgonzola Dolce DOP-Wedge

Gorgonzola Dolce, with its milder and sweeter flavor, is a favorite among Gorgonzola. It is made of whole pasteurized cow's milk heated in large cauldrons with the addition of milk enzymes, rennet and penicillium spores, which are responsible for the signature veins throughout the paste. In order for these to develop, the cheese is carefully pierced with thick copper or stainless-steel needles after about 4 weeks of curing. Thusly, air is let into the cheese allowing the growth of mold, to which Gorgonzola owes its characteristic taste. The cheese has a tough, hard, and yellowish color rind. The body is soft, creamy, white or pale straw-colored, and marbled with green streaks. Aged a minimum of 50 days.



Product Details

Item	015525
Brand	Carozzi
Sold By	EA
Pack Qty	4
Pack Size	3 LB (RW)
Case GTIN/EAN/UPC	98005986403048
Unit UPC	N/A
Country of Origin	Italy
Shelf Life from Production	120 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	16.69 LB (RW)
Ingredients	Pasteurized cow's milk, salt, rennet, penicillium roqueforti.