

**PRODUCT DESCRIPTION**

**PRODUCT TYPE:** Grana Padano PDO

**TRADE NAME:** Grana Padano PDO

**DESCRIPTION:** semi-fat hard cheese, cooked and slow aging, registered as a Protected Designation of Origin under Reg. (EU) 1151/2012. Naturally lactose-free by natural manufacturing process (content of less than 0.1 g / 100 g). Contains galactose

**INGREDIENTS:** cow **milk** , salt, rennet, technological adjuvant : lysozyme **egg** protein

**MATURING:** minimum 10 months

**SIZE:** 500 gr

**PRIMARY PACKAGING:** packaged in bag or tray

**SECONDARY PACKAGING:** maximum n.10 pieces in cardboard case (carton size about 40 cm x 25 cm x 18 cm h, weight about 500 gr)

**METHOD 'OF STORAGE:** Store at + 4 ° / + 8 °

**SHELF LIFE:** 90 days

**CONSUMER MODE:** It can be consumed as is or as a base for food preparations

**INTENDED USE:** It is intended for all categories of consumers, except for people intolerant or allergic to milk protein and egg derivatives.

**PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS**

ASPECT OF PASTA	White or straw color
CONSISTENCY	Tough, pasta finely grainy , flaky.
FLAVOR	Fragrant, delicate

**CHEMICAL CHARACTERISTICS** <sup>1)</sup> (average values which may vary with the cheese ripening)

parameter	
Humidity (g/100 g)	32,0
pH	5,7
a <sub>w</sub>	0,90

**MICROBIOLOGICAL CHARACTERISTICS** <sup>3)</sup>

Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g
Escherichia coli	Absent in 1 g
Coagulase positive staphylococci	< 100 UFC/g
Staphylococcal enterotoxin	Undetectable in 25 g

1) Data provided from Grana Padano Consortium

2) Note of the Ministry of Health DG SAN n 28454 of the 03/07/2013 and appropriate supplementary adjustment (DG SAN n. 30552 of the 17/07/2013)

3) Reg. EC 2073/2005 microbiological criteria for foodstuffs

**CONTAMINANTS**

Aflatoxins M1	< 0,275 µg/kg (Reg. EC 1881/06 and subsequent updates) <sup>2)</sup>
Lead	< 0,30 mg/kg (Reg. EC 1881/06 and subsequent updates) Concentration factor 15,15 as attached II D MIPAF 31/07/03
Sum of dioxins (OMS-PCDD/F-TEQ)	2,5 pg/g fat (Reg. EC 1881/06 and subsequent updates)
Sum of dioxins and PCB dioxins-similar (OMS-PCDD/F-PCB-TEQ)	4,0 pg/g fat (Reg. EC 1881/06 and subsequent updates)
Sum of PCB 28, PCB52, PCB101, PCB138, PCB153 e PCB180 (ICES - 6)	40 ng/g fat (Reg. EC 1881/06 and subsequent updates)
Pesticides	Comply with the limits set by Reg. EC 396/2005
Pharmacologically active substances	Comply with the limits set by Reg. EC 37/2010

**NUTRITIONAL CHARACTERISTICS** (mean values expressed for 100 gr of product) <sup>1)</sup>

Energy value (Kcal / Kjoule)	398 / 1654
Carbohydrate (g)	0
Sugar (g)	0
Fat (g)	29
Saturated fatty acids (g)	18
Protein (g)	33
Salt (g)	1,5
Calcium (mg)	1165

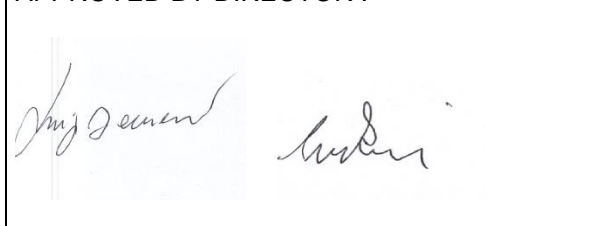
**ALLERGENS**

<b>Ingredient</b>	<b>Presence (YES/NOT)</b>	<b>Specific name</b>	<b>Function</b>
Milk and milk-based products	YES	Semi skimmed milk	Ingredient
Egg and egg products	YES	Lysozyme	preservative

**OGM**

The product hasn't been and doesn't contain genetically modified organisms in accordance with the provisions of EC Reg. N. 1829/2003.

APPROVED BY DIRECTOR :



1) Data provided from Grana Padano Consortium

2) Note of the Ministry of Health DG SAN n 28454 of the 03/07/2013 and appropriate supplementary adjustment (DG SAN n. 30552 of the 17/07/2013)

3) Reg. EC 2073/2005 microbiological criteria for foodstuffs