

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: 1000 gr

PRIMARY PACKAGING: packaged in bag or tray

SECONDARY PACKAGING: maximum n.6 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 ¹⁾ (average values which may vary with the cheese ripening)

parameter	
Humidity (g/100 g)	32,0
pH	5,7
a _w	0,90

MICROBIOLOGICAL CHARACTERISTICS ³⁾

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) ²⁾
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) ¹⁾

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

Ingredient	Presence (YES/NOT)	Specific name	Function
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 :



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