

**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:** grated cheese packaged in tin  
**SECONDARY PACKAGING:** maximum n.6 pieces in cardboard case (carton size about 48 cm x 31 cm x 15 h cm, weight about 500 gr)  
**METHOD 'OF STORAGE:** Store at + 4 ° / + 8 °  
**SHELF LIFE:** 365 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 |
| 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)<br>Concentration factor 15,15 as attached II D MIPAF 31/07/03 |
| Sum of dioxins<br>(OMS-PCDD/F-TEQ)                               | 2,5 pg/g fat (Reg. EC 1881/06 and subsequent updates)   |
| Sum of dioxins and PCB dioxins-similar<br>(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       |

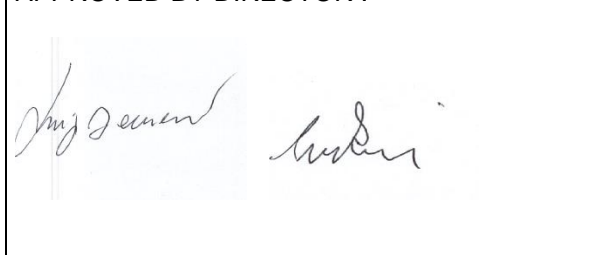
**ALLERGENS**

| <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 :



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