

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. An eighth of a wheel cut flush and vacuum-packed
INGREDIENTS: cow **milk** , salt, rennet, technological adjuvant : lysozyme **egg** protein
MATURING: minimum 10 months
SIZE: from about 4 Kg to about 5 Kg
PRIMARY PACKAGING: vacuum packing plastic film
SECONDARY PACKAGING: maximum n° 4 pieces in cardboard case (carton size about 43,5 cm x 25 cm x 25 h cm, weight about 500 gr)
METHOD 'OF STORAGE: Store at + 4 ° / + 8 °
SHELF LIFE: 6 months to a maximum of 12 months according to customer requirements
CONSUMER MODE: can be eaten as is or in flakes or grated as an ingredient in food preparations. The rind is edible because it has no treatment; it is recommended in any case the "scraping" before consumption.
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
HOLES	Tiny, barely visible
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

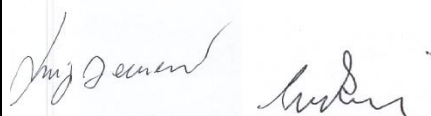
ALLERGENS

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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