

**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. A quarter of wheel cut flush and vacuum-packed.  
**INGREDIENTS:** cow **milk** , salt, rennet, technological adjuvant : lysozyme **egg** protein  
**MATURING:** minimum 10 months  
**SIZE:** from about 8 Kg to about 10 Kg  
**PRIMARY PACKAGING:** vacuum packing plastic film  
**SECONDARY PACKAGING:** maximum n. 2 pieces in cardboard case (carton size about 46 cm x 24 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 <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

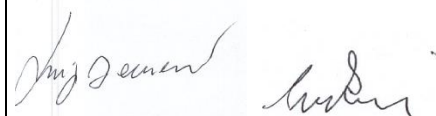
**ALLERGENS**

<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 :



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