

**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:** variable weight from 35 Kg to 40 Kg

**PACKAGING:**

- Whole cheeses melted,
- EPAL pallet and wrapped in plastic film (if required)
- Packaged in boxes of 45 x 45 x 27h cm (if required)

**INDICATIONS:** on the rind are given the source Mark represented by lozenges, the dashed border, alternately bearing the words "Grana" and "Padano" (signs imprinted with the mold brand throughout the shape barefoot), the CE marking of the dairy, the month and year of manufacture, a mark in the shape of clover bearing the initials of the province and the identification code of the dairy and the focus mark imprinted by the Consortium bearing the words "Grana Padano", the pot a casein nameplate is attached that identifies each individual form uniquely; plaque bears the words "Grana Padano" and a code that identifies each individual form uniquely.

**METHOD 'OF STORAGE:** Store at + 16 ° and about 80-90% relative humidity.

**LENGTH:** up to and beyond 2 years seasoning (calculated from the production month) when stored at about 16 ° and with 80-90% relative humidity. Once dissected store at temperature + 4 ° / + 8 °

**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 DGSAN No 28454 of the 03/07/2013 and appropriate supplementary adjustment (DGSAN n. 30552 of the 07/17/2013)

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	0
Fat (g)	29
Saturated fatty acids (g)	18
Protein (g)	33
Salt (g)	1,5
Calcium (mg)	1165

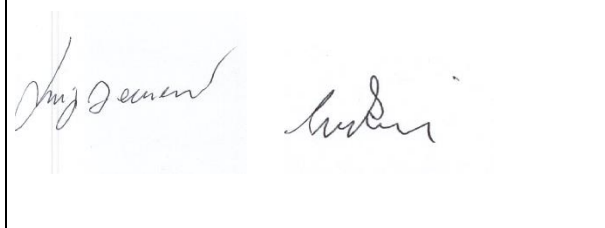
**ALLERGENS**

<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 has not been and does not contain genetically modified organisms in accordance with the provisions of EC Reg. No. 1829/2003.

APPROVED BY DIRECTOR



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