



PRODUCT
TECHNICAL SHEET

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Ed. 01 Rev. 00
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Filled up and approved by QM

GRANA PADANO DOP

Trading name	Grana Padano DOP
Legal name	Half – fat hard cheese
Aging	14 months
Producer	LATTERIA SORESINA Società Cooperativa Agricola Via dei Mille, 13/17 – 26015 Soresina (CR)
Packer	IT 9-2559/L CE
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Ingredients	Milk, salt, calf renner
Preservative	Lysozyme egg protein
Allergens	Milk and other milk products Eggs and their derivatives
GMO	Absent
Storage conditions	Store at +4°C
Shelf life	31 from packaging date
Weight	9kg
Milk origin	Italy

- General characteristics -

Item code	IDA0070
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- Organoleptic characteristics-

White or straw – yellow dough; hard texture, minutely grainy, flaky; dark tint or natural golden yellow rind. The flavour is fragrant and pleasant

- Average nutritional values per 100 gr of product-

Energy value	kJ	1654
	kcal	398
Fats	g	29
of which saturated fatty acids	g	18
Carbohydrates	g	0
of which sugars	g	0
Proteins	g	33
Salt	g	1,5

- Microbiological characteristics-

<i>Parameter</i>	<i>Reference value</i>
Escherichia coli	Absent in 1g
Staphylococcus coagulase positive	<100 ufc/g
Listeria monocytogenes	Absent in 25g
Salmonella spp.	Absent in 25g

- Chemical – physical characteristics-

<i>Parameter</i>	<i>Reference value</i>
Water	<36%
Fat/dry	>32%
NaCl	1-2%
Aw	0,91-0,93
pH	5,4-5,6

-Logistic information-

Primary packaging	Transparent food-quality film
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-Autorizzazione-

Consorzio GRANA PADANO authorization n. BN 89/2041
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