

GRANA PADANO PDO PORTION *VACUUMED*

Ingredients: **Milk**, salt, rennet, preservative: lysozyme (from **egg**).

Supply source / raw materials: Grana Padano DOP is made in Italy in the territory that is defined by its Production Standards. Milk that is used to produce Grana Padano DOP is sourced from farms that are authorized by the Consortium for the Protection of Grana Padano that are located in the territory that is defined by its Production Standards.

Batch n°: 4 digits, the first two refer to the number of the week in the year of production, the last two represent the number of the day during the week (e.g. 01= Monday, etc.).

Best before date: DDMMYY

Nutritional specifications: kJ, kcal, fat (of which saturated), carbohydrates (of which sugars), fibre, proteins, salt.

Packaging: Vacuum in bag.

Shelf life: 360 days total.

Storage temperature: +4° C +8° C.

Transport temperature: ≤ 8° C.

Product formulation (average values)

Ingredient	Amount %	Source
Milk	98,471	Italy
Salt	1,5	Italy
Rennet	0,004	EU
Lysozyme (egg protein)	0,025	EU

Nutritional specifications

Parameter	Average in 100 g
kcal / kJ	398 / 1654
Fat	29 g
of which saturated	18 g

Carbohydrates	0 g
of which sugars	0 g
Fibre	0 g
Proteins	33 g
Salt	1,5 g

Chemical and Physical specifications

Parameter	U.M.	Acceptability
Humidity	%	> 25 < 35
Fat	%	> 26
Fat on dry matter	%	> 32
Proteins	%	> 30
Calcium	mg/100 g	> 1100 < 1200
Phosphorous	mg/100 g	> 600 < 700
Sodium chloride	%	> 1.20 < 1.80

Microbiological specifications

Parameter	U.M.	Acceptability
TVC	CFU/g	< 100000
E. coli	CFU /g	<10
Salmonella spp.	CFU / 25 g	Absent
Listeria monocytogenes	CFU / 25 g	Absent
Staph. Aureus	CFU /g	< 100
Moulds	CFU /g	< 100
Yeast	CFU /g	< 10000

Organoleptic specifications

Appearance:

The cheese portion must display a characteristic, uniform, wedge appearance; the piece must display a well-defined shape, and the surfaces must be adequately definite. Extended alveolations should not be evident,

but only micro alveolations. The paste must be composed, free of cracks indicating a rather serious defect such as late swelling. The appearance must be uniform externally and internally, as the slice comes from one wheel. No residues or extraneous parts must be present.

For portions that include partial rind, this must display a thickness included between 4 and 8 mm. The rind must be clearly visible and clean and it must display at least part of the Consortium's mark.

Colour:

It must be straw yellow, not particularly bright. It must be homogeneous along the wedge.

There must be no discernible nuances of abnormal colors or indicating technological or preservation defects such as an imperfect maintenance of the vacuum by the packaging.

In the portions that also include a part of the crust this must be dark and oiled or natural golden yellow. This must be characterized by a certain brightness linked to the oiling phase.

Flavour:

The typical taste of the product is fragrant, delicate, yet intense and pleasant. It should not be excessively salty, pungent or sour.

Aroma:

The aroma must be that typical of this type of cheese, delicate, intense, pleasant. Pungent, acidulous or moldy odors must not be perceivable both at the level of the rind and of the paste.

Texture:

The cheese must have a compact but not excessive consistency: the paste must be finely grainy. However, the consistency must not be particularly soft.

Allergens: **Milk** derivatives, **egg** protein (lysozyme). Free from lactose and gluten.

OGM: Ingredients that are used for the production of Grana Padano PDO are not derived from Genetically Modified Organisms.

Flow chart:

