



# GRANA PADANO

ALL AROUND THE WORLD THERE ARE BRANDS WHICH ARE SYNONYMOUS OF ITALIAN FLAVOR AND AUTHENTICITY. GRANA PADANO IS ONE OF THEM. IT IS A CHEESE WITH A SOLID AND A BIT GRANULAR TEXTURE, WITH A FRAGRANT BUT DAINTY TASTE. IT IS RECOMMENDED IN FLAKES FOR APERITIFS, GRATED ON FIRST COURSES AND AS COMPLEMENT FOR FRESH APPETIZERS.

## PHYSICAL CHARACTERISTICS

SEASONING: over 18 months
SIZE: 35/45 cm diam, 18/25 cm h
CRUST: dark or naturally golden yellow
SHAPE: cylindrical with straight or slightly convex sides, flat or almost flat
WEIGHT: 24/40 kg
PASTE: white or yellowish color, grainy, holes barely visible
TASTE: fragrant, dainty

SIZE	Whole form (variable weight and volume)
CODE	GR10
BRAND	Lucio Stefani
LOGISTICS EAN CODE	9803294784510
LOT EXPRESSION	Number
SEASONING MINIMUM	9 months
STORAGE TEMPERATURE	15/22 °C
UNIT OF SALE	Loose
HANDLING UNIT	Loose
SANITARY IDENTIFICATION CODE	IT 05 076 CE

## INGREDIENTS

COW MILK, SALT, RENNET. PRESERVATIVES: LISOZIMA (PROTEIN FROM EGG) E1105.

## NUTRITIONAL VALUES

(per 100 g)

ENERGY (kcal / kj)	388/1612
PROTEINS (g)	33
LIPIDS (g)	28
LIPIDS PERCENTAGE (%)	42
CALCIUM (mg)	1165

## PACKAGING

PACKAGING			PACKING		
TYPE	GROSS WEIGHT	SIZE	TYPE	GROSS WEIGHT	SIZE LxWxH
Loose	24/40 kg	35/45 cm diam, 18/24 cm h	Loose		

## PALLET

TYPE	PACKINGS PER LAYER	LAYERS PER PALLET	PACKINGS PER PALLET:	SIZE LXWXH CM:	GROSS WEIGHT	PROTECTION
EPAL pallet	5	4	20	120x80x70,5	720 Kg	Wrapped with ribbon

### MICROBIOLOGICAL AND SANITARY CHARACTERISTICS

PARAMETER	AVERAGE VALUES
Total Microbial	Absent in 0,1 g
Total Coliforms	Absent in 0,1 g
Escherica Coli	Absent in 0,1 g
Stafylococci	Absent in 0,1 g
Listeria Monocytogenes	Absent in 25 g
Salmonella Sapp.	Absent in 25 g

### CHEMICAL CHARACTERISTICS

PARAMETER	UM	AVERAGE VALUES (100 g)
Acidity	pH	5.0/5.7
Humidity	%	80/90
Dry residue	%	72/76
Sodium Chloride	g	1/2,5

### ALLERGENS\*

ALLERGENS	PRESENCE DUE TO RECIPE OR NATURE OF THE PRODUCT
Cereals containing gluten	No
Shellfish and derivatives	No
Eggs and derivatives	Yes
Fish and derivatives	No
Peanuts and derivatives	No
Soy and derivatives	No
Milk and dairy products (lactose included)	Yes
Nuts	No
Celery and derivatives	No
Mustard and derivatives	No
Sesame seeds and derivatives	No
Sulfure dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub>	No
Lupins and derivatives	No
Molluscs and derivatives	No

\* Normative References: D.leg. 109/1992, section III and subsequent amendments