



Caseificio Albiero Srl

Via dell'artigianato, 68 - 36045 Lonigo (VI)

TECHNICAL SHEET

Revision: 28/08/2019



Sales description:

Cheese Grana Padano DOP grated 2,5 kg

Category:	Grana Padano DOP
Product code:	291
Description:	Semi-fat hard cheese cooked paste. Minimum seasoning 9 months
Codice EAN 14:	/
Codice EAN 13:	8022284001827

Ingredients

Cow's milk: Italian origin; Animal origin; Quantity 98,371%

Salt: European origin; Mineral origin; Quantity 1,6%

Rennet: European Origin; Animal origin; Quantity 0,004%

Preservatives: Lisozyme: European origin, Animal Origin; Quantity 0,025%

Surface treatment: Absent

Product's coating: Absent

General characteristics

Method of production	Use of raw milk, creaming for surfacing, addition of lisozyme, bovin rennet coagulation, backing, shaping, salting, drying and seasoning.
Milk treatment:	Baking untill the temperature of 53-55 °C
Product shape:	grated
Product dimension:	n.a.
Weight:	2,5 kg.
Type of packaging :	packed in a protective atmosphere
Type of material:	plastic blue bag
Storage temperature:	From + 4 to + 6 °C
Transport temperature:	From + 4 to + 6 °C
Shelf life:	90 days
Batch:	Indicated on documents and/or label with writting" L: "
Allergens:	MILK, lisozyme from egg
Information about allergens:	Naturally devoid of lactose
Warning for abuse:	Do not drill the package
Use categories:	The product is intended for all consumers(including sensitive populations such as children and elderly) except those allergic to milk and dairy products
GMO:	Absent (Reg. CE 1829/2003 e Reg. CE 1830/2003)



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Organoleptic characteristics

Rind:	yellow and golden
Paste:	fine granular structure, silvery radial break. Color: white or straw-yellow.
Flavour:	fragrant and delicate
Other characteristics:	--

Chemical - physical features

Fat in dry:	≥ 32%
pH:	5,0-5,7
Aw:	0,87-0,94
Moisture:	32%

Microbiological features

Coliformi	ufc/g	< 100
Escherichia coli	ufc/g	≤ 10
Stafilococcus aureus (Coag+)	ufc/g	≤ 10
Salmonella spp.	ufc/g	absent in 25 g
Listeria monocytogenes	ufc/g	absent in 25 g
Moulds	ufc/g	≤ 1000
Yeasts	ufc/g	≤ 10.000

Nutritional Values

Calories	kJ - Kcal	1654 - 398
Fat of which:	g	29
Saturated fatty acid:	g	18
Carbohydrates of which:	g	0
Sugar	g	0
Proteins	g	33
Salt	g	1,5
Fiber	g	0

Logistic characteristics

Secondary packaging:	Cardbord box					
Secondary packaging dimension:	Length	Width	Height	Weight	Net	Gross
	cm. 39,1	39,5	18	Kg.	10	
Pallet dimension:	Length	Width	Height	Peso	P.Netto	P.Lordo
	cm. 120	80	164	Kg.	480	
Nr. pieces/carton	nr.	4				
Nr. pieces/pallet:	nr.	192				
Nr. cartons/layer:	nr.	6				
Nr. layers/pallet:	nr.	8				
Nr. cartons/pallet:	nr.	48				

Notes:

For any information, please contact Quality office - qualita@albiero.it - tel.+ 39 0444 685451