



Scheda Tecnica di Prodotto

Revision: 23/07/2019

Caseificio Albiero Srl

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

Sales description:

Formaggio Grana Padano DOP scaglie 250g x 2

Category:	Grana Padano DOP
Product code:	293
Description:	Semi-fat hard cheese cooked paste. Minimum seasoning 9 months
EAN code 128:	0
EAN code 13:	0

Ingredients

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

Salt: European Origin; Mineral Origin; Quantity 1,600%

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

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

Surface treatments: 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: shavings

Product dimension: /

Weight: 500 gr.

Type of packaging: MAP

Type of material: tray closed with heat sealing in MAP

Storage temperature: From + 4 to + 6 °C

Transport temperature: From + 4 to + 6 °C

Shelf life: 90 days

Residual life on delivery 0

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: Inedible rind. Do not drill the package

Use categories: The product is intended for all consumers, except those allergic to milk and dairy products (see list of allergens)

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

Coliforms	ufc/g	<100
Escherichia coli	ufc/g	≤ 10
Staphylococcus aureus (Coag+)	ufc/g	≤ 10
Salmonella spp.	ufc/g	absent in 25 g
Listeria monocytogenes	ufc/g	absent in 25 g
Moulds	ufc/g	≤ 1.000
Yeast	ufc/g	≤ 10.000

Nutritional Values

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

Logistic characteristics

Secondary packaging:	cardboard box					
Secondary packaging dimension:	Length	Width	Height	t	Net	Gross
	cm.	26,3	38,8	11,5	Kg.	2 0
Pallet dimension:	P.Length	P.Width	Height	t	P.Net	P.Gross
	cm.	120	80	11,5	Kg.	270 0
Nr. pieces/carton	nr.	4				
Nr. pieces/pallet:	nr.	540				
Nr. cartons/layer:	nr.	9				
Nr. layers/pallet:	nr.	15				
Nr. cartons/pallet:	nr.	135				

Notes:

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