



TECHNICAL SPECIFICATIONS OF FINISHED PRODUCTS

Freshly-grated GRANA PADANO

Cod. ST/PFE/08

R08

17/07/19

PRODUCT IDENTIFICATION

Name: GRANA PADANO DOP cheese

Description: Half-fat, hard DOP cheese, cooked and slow maturing, obtained from raw cow's milk through the production method described in the production rules of the Grana Padano Protection Consortium.

Ingredients: milk (98,394%), salt (1,6%), rennet (0,004%), preservative: lysozyme from egg (0,002%)

PHYSICAL CHARACTERISTICS of the wheels

Wheel: Drum shaped, slightly convex or almost straight sides, slightly-bordered flat faces.

Dimensions: Diameter from 35 to 45 cm; Side face height from 18 to 25 cm.

Weight: from 35 to 40 kg

Wheel side marking: in the bands Grana Padano diamonds and duty stamp of origin with dairy matriculation number and month of production, after 9 months, fire-impressed quality marking with symbol of the Consortium; health department stamping (Presidential Decree No. 54 of 14/1/97).

ORGANOLEPTIC CHARACTERISTICS

Appearance: freshly grated hard cheese in homogeneous and not pulverulent crumbs

Color: white or golden-yellow

Aroma and flavour: fragrant, delicate.

CHEMICAL AND TECHNOLOGICAL PARAMETERS

Consortium rules for grated cheese

Humidity	from 25 % to 35 %
Dry matter fat	min. 32 %
Appearance	not pulverulent and homogeneous
Particles diameter	25 % max less than 0.5 mm
Amount of rind	no more than 18 %

NUTRITIONAL DECLARATION (Average values per 100g - Reg 1169/2011)

Energy	1654 kJ - 398 kcal
Fat	29 g
of which saturates	18 g
Carbohydrate	0 g
of which sugars	0 g
Protein	33 g
Salt	1,5 g

MICROBIOLOGICAL CHARACTERISTICS

Moulds	<600 ufg/g
Yeasts	<10.000 ufc/g
Coliformi total	<100 ufc/g
Staphylococchi coagulasi positivi	<100 ufc/g
Escherichia coli	<100 ufc/g
Listeria monocytogenes	not present / 25 g
Salmonella spp	not present / 25 g

CHEMICAL CHARACTERISTICS (Averages values per 100g)

PH	5,7 (5,2 - 5,8)
Fat in dry matter	43% (38% -48%)

MATURING

Maturing: natural at a temperature of 15-22°C and humidity of 75-90% for at least 9 months (after moulding)

Trading name	Agriform fresh grated	Stravecchio Oro del Tempo fresh grated
Seasoning	min. 10 months	over 20 months

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