

**PRODUCT SPECIFICATION**

Last Revision Date 07/01/2016

Cod. ST/3205/R01

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Item Code 3205

Description GRANA PADANO GRATT. UNIGRANA gr.500

Consumer Unit

EAN Code	8016129000526
Net Weight (kg)	0,500
Tare Weight (kg)	0,010
Gross Weight (kg)	0,510
Dimensions (h x l x w) (cm)	5 x 22 x 25
N. consumer units per case	10
Brand	UNIGRANA
Cut (prepacked cheese)	
Nomenclature	04062000
Matured more than (month)	10
Fixed or Random	FIXED

Production Plant

EC-No of Producer	CE IT 05 086
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Packaging Information

Storage and shipping conditions	Keep refrigerated +4°C/+8°C
Packaging Mode	RESEALABLE PACKAGING IN PROTECTIVE ATMOSPHERE
Shelf life (days)	110
BBD format	DD/MM/YYYY

TRACEABILITY

Batch number format	XXLYYDDD
Batch number interpretation	XX = production line
	L = batch (fixed letter)
	YY = year of production
	DDD = production day (chronological day of the year + 99)

SHIPPING UNIT

EAN Code	08016129032053
Net Weight (kg)	5,000
Tare Weight (kg)	0,520
Gross Weight (kg)	5,520
Dimensions (h x l x w) (cm)	22 x 39 x 25
Cases per pallet	50
Cases per layer	10
Layers per pallet	5
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	125,000
Pallet Gross Weight (kg)	276,000
Incl. Pal. Approx. (Kg)	276,000





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Food Denomination - Description

The Grana Padano is a hard cheese, cooked and matured slowly, made through natural acid fermentation of the curd. The base is raw milk which is left to stand and is partially skimmed by allowing the cream to rise.

It is produced all year round.

Packaging Statement

The primary packaging is in conformity with national and EU rules concerning packaging in contact with food [Reg.(EC) 1935/2004 and Reg. (EU) 10/2011]

Packaging

Primary

Packaging type	Packaging Composition
Bag	PET PE

Secondary

Packaging type	Packaging Composition
	Cardboard

Tertiary

Packaging type	Packaging Composition
Extensible Film	PE

Storage and transport statement

The storage of raw materials, semi-finished production during the production and finished product complies with the current European legislation.

Product Category

The product is PDO Cheese: grated

Origin of Product

Area of production: Grana Padano (PDO) is produced and grated in the provinces of: Alessandria, Asti, Biella, Cuneo, Novara, Turin, Verbania, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantua (to the left of the Po),

Milan, Monza, Pavia, Sondrio, Varese, Trento, Padua, Rovigo, Treviso, Venice, Verona, Vicenza, Bologna (to the right of the Reno), Ferrara, Forlì Cesena, Piacenza, Ravenna and Rimini.

Exclusively in relation to milk production, the area of origin also stretches into the administrative territory of the municipalities of: Anterivo, Lauregno, Proves, Senale-S. Felice and Trodena in the autonomous province of Bolzano.

Ingredients

Ingredients	%	Origin
cow milk	98,371	Italy
Salt	1,6	/
calf rennet	0,004	Animal rennet
Lysozyme	0,025	

Additives

The product do not contains any additives, colorings and flavorings. The product contains preservatives: lysozyme protein from egg.

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Sensory Characteristics

Characteristic	Description
Appearance	Not crumbly and homogeneous particles with a diameter less than 0,5 mm, not exceeding 25%. Amount of crust: not more than 18%
Colour	White or straw-yellow
Odour	Fragrant, delicate
Flavour	Flavoursome but not pungent
Texture	Finely granular structure, splitting into slivers

Microbiological Values

Parameter	Value
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g
Staphylococcal enterotoxins	Absent in 25 g
Escherichia Coli	m 100 cfu/g M 1.000 cfu/g n=5 c=2
Coagulase-positive Staphylococci	m 100 cfu/g M 1000 cfu/g n=5 c=2

Chemical Values

Parameter	Value
Fat in dry matter (%)	min. 32
Moisture (%)	25-35

Nutritional Information

Parameter	Value per 100 g
Energy (kJ)	1654
Energy (Kcal)	398
Fat (g)	29
of which Saturates (g)	18
Carbohydrates (g)	0
of which Sugars (g)	0
Proteins (g)	33
Salt (g)	1,5

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Description GRANA PADANO GRATT. UNIGRANA gr.500

Allergens

	Present in product			Present in traces (Carry over e/o cross contamination)
	Yes/No	Product	Nature / Operation	Yes/No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	No			No
Crustaceans and products thereof	No			No
Eggs and products thereof	Yes	Lysozyme from egg	Ingredient	No
Fish and products thereof	No			No
Peanuts and products thereof	No			No
Soybeans and products thereof	No			No
Milk and products thereof (including lactose)	Yes	Cow Milk	Ingredient	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No			No
Celery and products thereof	No			No
Mustard and products thereof	No			No
Sesame seeds and products thereof	No			No
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	No			No
Lupine and products thereof	No			No
Molluscs and products thereof	No			No

GMO

In the light of the provisions of Reg. (EC) 1829/2003 and 1831/2003 we state that the above product is free from contamination GMO (excluding accidental or technically unavoidable contamination genetic material up to a limit of 0.9% referred to the single ingredient) or was not produced from GMOs or containing ingredients produced from GMOs, including additives and flavorings, or not covered by the application of these Regulations

Ionization Statement

The product was not exposed to ionizing radiation

Legal Requirements

This product complies to the European current legislation regarding residues and contaminants (aflatoxin M1, Pesticides, heavy metals, dioxins, PCB's and radioactivity)