

TECHNICAL DATA

Grana Padano PDO Cheese



Name	GRANA PADANO PDO CHEESE
Ingredients:	milk, salt, rennet, lysozyme from egg
Ripening:	not less than 9 months
Organoleptic characteristics:	<p>Colour: white to slight straw-yellow Flavour and aroma: fragrant, delicate Internal structure: minutely granular, radial fracture into flakes and barely visible, minute holes. Thickness of the rind: 4 to 8 mm. Depending on the ageing.</p>
Average weight:	from 24 a 40 kg
Dimensions:	diameter 35 to 45 cm, height (from the rind) 18 to 24 cm
Production area:	<p>The production area for the cheese, whole or grated, consists of the territory of the provinces of Alessandria, Asti, Biella, Cuneo, Novara, Torino, Verbania, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantova on the left bank of the Po, Milano, Monza, Pavia, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venezia, Verona, Vicenza, Bologna to the right of the Reno, Ferrara, Forlì Cesena, Piacenza, Ravenna and Rimini, as well as the following municipalities of the province of Bolzano: Anterivo, Lauregno, Proves, Senale-San Felice and Tredena.</p>
Ageing:	up to over 24 months
Preservation:	cheese wheel: at 15 to 22°C with 80-90% moisture

Chemical characteristics
(may vary according to the
ageing of the wheel):

pH	5,0 → 5,7
a _w	0,87 → 0,94
Water	33% → 31%
Total Protein	33%
Fat	29%
Ashes	4,4%
Lactic acid	1,2%
Salt in water	5,0%
Energie value for 100g of cheese	kJ 1654 - kcal 398

Microbial
characteristics:

Total bacterial UFC/g	Absent in 0.1g
Total coliformi UFC/g	Absent in 0.1g
Escherichia coli UFC/g	Absent in 0.1g
Staphylococcus UFC/g	Absent in 0.1g
Listeria monocytogenes UFC/g	Absent in 25g
Salmonella spp. UFC/g	Absent in 25g

Microbial risks:	The cheesemaking technology, the long ripening period and the chemical and physical characteristics such as gross composition, water activity a _w (0,84-0,90), pH value (5,0-5,6), lactic acid microflora, create an environment in which no pathogenic microorganisms can develop in Grana Padano cheese, whether inside or outside of the wheel.
Usage:	Can be used as part of a cheese board or as a grating cheese or as an ingredient.
Preservation:	For any packaged product: at 4 °C to 6 °C. For cheese wheel: keeping the cheese at 16 °C to 18 °C for a period ranging from 1 to 2 years with 80-90% moisture.
Allergens:	YES - such as: MILK, EGG (for lysozyme)
OGM	Grana Padano PDO cheese is produced in compliance with the regulations on GMOs (Regulation (EC) No 1829/2003, Regulation (EC) No 1830/2003)

We would like to point out that each stated fact is the result of a statistical data-processing of analytical results achieved by testing Grana Padano cheese samples, typical of the whole production area and they can change with the passing of time.

TECHNICAL DATA

Grana Padano PDO Cheese RISERVA over 20 months



Name	GRANA PADANO PDO CHEESE RISERVA over 20 months
Ingredients:	milk, salt, rennet, lysozyme from egg
Ripening:	not less than 20 months
Organoleptic characteristics:	<p>Colour: white to slight straw-yellow</p> <p>Flavour and aroma: fragrant, delicate</p> <p>Internal structure: minutely granular, radial fracture into flakes and barely visible, minute holes.</p> <p>Thickness of the rind: 4 to 10 mm. Depending on the ageing.</p>
Average weight:	from 24 a 40 kg
Dimensions:	diameter 35 to 45 cm, height (from the rind) 18 to 25 cm
Production area:	<p>The production area for the cheese, whole or grated, consists of the territory of the provinces of Alessandria, Asti, Biella, Cuneo, Novara, Torino, Verbania, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantova on the left bank of the Po, Milano, Monza, Pavia, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venezia, Verona, Vicenza, Bologna to the right of the Reno, Ferrara, Forlì Cesena, Piacenza, Ravenna and Rimini, as well as the following municipalities of the province of Bolzano: Anterivo, Lauregno, Proves, Senale-San Felice and Tredena.</p>
Ageing:	up to over 24 months
Preservation:	cheese wheel: at 15 to 22°C with 80-90% moisture

Chemical characteristics
(May vary according to the
ageing of the wheel):

pH	5,7
a _w	0,87 → 0,90
Water	30%
Total Protein	34%
Fat	30%
Ashes	4,6%
Lactic acid	1,3%
Salt in water	5,0%
Energie value for 100g of cheese	kJ 1654 – kcal 398

Microbial characteristics:

Total bacterial UFC/g	Absent in 0.1g
Total coliformi UFC/g	Absent in 0.1g
Escherichia coli UFC/g	Absent in 0.1g
Staphylococcus UFC/g	Absent in 0.1g
Listeria monocytogenes UFC/g	Absent in 25g
Salmonella spp. UFC/g	Absent in 25g

Microbial risks:	The cheesemaking technology, the long ripening period and the chemical and physical characteristics such as gross composition, water activity a_w (0,84-0,90), pH value (5,0-5,6), lactic acid microflora, create an environment in which no pathogenic microorganisms can develop in Grana Padano cheese, whether inside or outside of the wheel.
Usage:	Can be used as part of a cheese board or as a grating cheese or as an ingredient.
Preservation:	For any packaged product: at 4 °C to 6 °C. For cheese wheel: keeping the cheese at 16 °C to 18 °C for a period ranging from 1 to 2 years with 80-90% moisture.
Allergens:	YES - such as: MILK, EGG (for lysozyme)
OGM	Grana Padano PDO cheese is produced in compliance with the regulations on GMOs (Regulation (EC) No 1829/2003, Regulation (EC) No 1830/2003)

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Grana Padano PDO
Vacuum portioned



Grana Padano PDO
Wheels

