



PRODUCT SPECIFICATION

Last Revision Date	01/09/2024	Cod.	ST/AG1135/0004/R00	Pag. 17 di 32
Item Code	AG1135/0004			
Description	GT-GRANA PAD. DOP 2KG SV AGRIFORM			

Consumer Unit

EAN Code	2469900
Net Weight (kg)	2,200
Tare Weight (kg)	0,018
Gross Weight (kg)	2,218
Dimensions (h x l x w) (cm)	12 x 23 x 17
N. consumer units per case	4
Brand	AGRIFORM
Cut (prepacked cheese)	
Nomenclature	04069061
Matured more than (month)	10
Fixed or Random	RANDOM

Production Plant

EC-No of Producer	CE IT 05 86
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Packaging Information

Storage and shipping conditions	Keep refrigerated +4°C/+8°C
Packaging Mode	
Shelf life (days)	360
BBD format	

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	98003518911351
Net Weight (kg)	8,800
Tare Weight (kg)	0,390
Gross Weight (kg)	8,872
Dimensions (h x l x w) (cm)	14,6 x 46,3 x 24,8
Cases per pallet	49
Cases per layer	7
Layers per pallet	7
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	117,200
Pallet Gross Weight (kg)	434,728
Incl. Pal. Approx. (Kg)	454,728

Food Denomination - Description

Grana Padano PDO Cheese

Grana Padano is a hard cheese, cooked and matured with slow maturation, produced with partially skimmed raw milk.





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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]

Storage and transport statement

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

Product Cathegory

Grana Padano PDO Cheese

Origin of Product

Italy. 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 Pò), Milan, Monza, Pavia, Sondrio, Varese, Trento, Padua, Rovigo, Treviso, Venice, Verona, Vicenza, Bologna (to the right of the Reno), Ferrara, Forli 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

Ingredient	%	Origin
Cow milk	98,471	Italy (Grana Padano Production Area)
Salt	1,5	
Calf rennet	0,004	
Preservative: lysozyme (from egg)	0,025	

Additives

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

Sensory Characteristics

Characteristic	Description
Appearance	Hard texture and finely grained
Colour	Straw yellow
Odour	Fragrant and characteristic
Taste	Flavorful

Microbiological Values

Parameter	Value
Listeria monocytogenes	Absence in 25 g
Salmonella spp.	Absence 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



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Chemical Values

Parameter	Value
Fat in dry matter (%)	min. 32
Moisture (%)	27 - 37
pH	5.2 - 5.8

Nutritional Information

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

Allergens

	Present in product		Present in traces (Carry over and/or cross contamination)	
	Yes/No	Ingredients	Yes/No	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.	No		No	
Crustaceans and products thereof	No		No	
Eggs and products thereof	Yes	Lysozyme from egg.	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	No	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, 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 10 mg/kg or 10 mg/l in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted as instructions of the manufacturers.	No		No	
Lupin and products thereof.	No		No	
Molluscs and products thereof.	No		No	



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GMO

In the light of the provisions of Reg. (EC) 1829/2003 and 1830/2003 we state that the above product is free from contamination GMO (excluding accidental or technically unavoidable contamination geneticmaterial up to a limit of 0.9% referred to the single ingredient) or was not produced from GMOs or containing ingredients produced rom 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)

The product is labeled in accordance with Legislative Decree 109 of 01/27/92 and subsequent amendments and EU Regulation N. 1169/2011. Produced in compliance with the HACCP system.