

Grana Padano PDO

Scheda Tecnica emessa da:
Specification issue by:
prépare par:

Technical
Fiche Technique

RSQ

REV: 07
Date: 06/11/2013

Prodotto	Product	Produit	
Codice	Code	Code	F020.01000
Codice EAN	EAN Code	EAN Code	2201668*****
Peso netto	Net weight	Poids net	1000 - 1200 g
Peso lordo	Gross weight	Poids brut	1010 - 1210 g
Confezionamento	Packaging	Conditionnement	Grana Padano PDO cheese vacuum packed in shrink bag.
Ingredienti	Ingredients	Ingrédients	Milk, salt, rennet, preservative: lysozyme egg's protein.
Temperatura conservazione	Keeping temperature	Température de conservation	+4°C/+8°C
TMC	Best Before	DLUO	6 months.
Imballaggio Primario	Primary Packaging	Emballage de Vente	
Tipo e composizione	Type and composition	Type et composition	Cryovac bag.
Dimensioni (mm)	Dimensions (mm)	Dimensions (mm)	210x325
Imballaggio Secondario	Secondary Packaging	Emballage Secondaire	
Tipo e composizione	Type and composition	Type et composition	Carton. (Art 11)
Dimensioni (mm)	Dimensions (mm)	Dimensions (mm)	355x250x150

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Pallet	Pallet	Palette		
Cartoni x pallet	Cartons x pallet	Cartons x palette	100	
Pezzi x cartone	Pieces x carton	Pièces x carton	6	
Cartoni x strati	Cartons x layers	Cartons x couches	10	
Strati	Layers	Couches	10	
Dimensioni pallet (cm)	Dimensions pallet (cm)	Dimensions palette (cm)	80x120	
Peso netto	Net weight	Poids net	600 - 720 kg	
Peso lordo	Gross weight	Poids brut	638 - 758 kg	
Caratteristiche Organolettiche	Organoleptic Characteristics	Caractéristiques Organoleptiques		
Descrizione	Description	Description	Hard, cooked and slowly matured cheese, made from raw partially skimmed cow's milk.	
Aspetto	Outer Appearance	Aspect Extérieure	In pieces.	
Colore	Inner Appearance	Pâte	White that verges on yellow.	
Sapore	Taste	Saveur	Typical.	
Odore	Smell	Odeur	Typical.	
Consistenza	Texture	Consistance	Hard cheese.	

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Caratteristiche Chimico-Fisiche	Physical-Chemical Characteristics	Caractéristiques Physico-Chimiques	Valore Medio / Average Value / Valeur Moyenne	Tolleranza / Tolerance / Tolérance (+/-)
Umidità	Moisture	Humidité	25-35%	
Grasso s.s.	Fat in dry matter	Gras sur sec	Min. 32%	
NaCl	NaCl	NaCl	1,6	0,6%
aW	aW	aW	0,90	0,01
pH	pH	pH	5,6	0,3
Caratteristiche Microbiologiche	Microbiologic Characteristics	Caractéristiques Microbiologiques	Valore Medio / Average Value / Valeur Moyenne	Tolleranza / Tolerance / Tolérance (+/-)
Salmonella (/25 g)	Salmonella (/25g)	Salmonella (/25g)	Absent	
Listeria M. (/25g)	Listeria M. (/25g)	Listeria M. (/25g)	Absent	
E. Coli (UFC/g)	E. Coli. (CFU/g)	E. Coli. (UFC/g)	≤50	
Stafil. coag. + (UFC/g)	Staph. coag. + (CFU/g)	Staph. coag. + (UFC./g)	≤50	

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Valori Nutrizionali	Nutritional Values	Valeurs Nutritionnel	Valore Medio / Average Value / Valeur Moyenne x 100 g		
Valore Energetico (kcal)	Energy (kcal)	Valeur énergétique (kcal)	388		
Valore Energetico (kJ)	Energy (kJ)	Valeurs énergétique (kJ)	1612		
Proteine(g)	Protein (g)	Protéines (g)	33		
Carboidrati (g)	Carbohydrates (g)	Glucides (g)	0		
Grassi (g)	Fat (g)	Lipides (g)	28,4		
Allergeni Principali	Main Allergens	Allergènes Principaux	Si/ Yes/ Oui	No/ No/ Non	
Cereali	Cereals	Céréales		x	
Crostacei	Crustaceans	Crustacés		x	
Uova	Eggs	Oeufs	x		
Pesce	Fish	Poissons		x	
Arachidi	Peanuts	Arachides		x	
Soia	Soybeans	Soja		x	
Latte	Milk	Lait	x		
Noci	Nuts	Fruits		x	
Sedano	Celery	Céleri		x	
Senape	Mustard	Mostarde		x	
Semi di sesamo	Sesame	Sésame		x	
Anidride Solforosa	Sulphur dioxide	Anhydride S.		x	
Lupini	Lupins	Lupins		x	
Molluschi	Molluscs	Mollusques		x	
OGM	OGM	OGM	Si/ Yes/ Oui	No/ No/ Non	
Assente	Absent	Absence	x		