# GRANA PADANO FLAKES



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|---|---|
| **Description** | SEMI-FAT HARD CHEESE, COOKED AND LONG AGED |
| **General requirements** | FAT ON DRY MATTER MINIMUM 32% |

| | |
|---|---|
| **Allergens** | **MILK** AND LYSOZYME DERIVED FROM EGG |
| **OGM** | PRODUCT DERIVED FROM MILK, IT IS FREE OF GMOS AND IS NOT AFFECTED BY A LABELLING OBLIGATION AS A DERIVATIVE OF GMOS (Reg.1829-1830/2003 EC) |



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# INGREDIENTS

| Ingredients | Function | Origin | Geographical origin | Allergen |
|---|---|---|---|---|
| **Milk** | Ingrediente | Animal | Italy | **SÌ** |
| **Rennet** | Coagulant | Animal | Europe | NO |
| **Salt** | Ingrediente | Mineral | Italy | NO |
| **Lysozyme** | Antifermentative ingredient (eggrotein) | Animal | Italy | **SÌ** |

# MICROBIOLOGICAL PROFILE

| Parameters | Standard value | Reference method |
|---|---|---|
| **Total Coliforms** | < 100 cfu/g | ISO 4832:2006 |
| **E. Coli** | < 100 cfu/g | UNI ISO 16649-2:2010 |
| **Staphylococcuse coagulase C +** | < 100 cfu/g | UNI EN ISO 6888-2:2004 |
| **Yeasts** | $< 10^4$ cfu/g | ISO 21527-2:2008 |
| **Molds** | $< 10^3$ cfu/g | ISO 21527-2:2008 |
| **Listeria Monocytogenes** | Absent in 25 g | UNI EN ISO 11290-1:2017 |
| **Salmonella Spp** | Absent in 25 g | ISO 6579-1:2017 |



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# CHEMICAL PROFILE

| Parameters | Units of measurement | Average value per 100 g of product |
|---|---|---|
| **Energy** | *Kcal/100g*<br>*KJ/100g* | 398<br>1654 |
| **Proteins** | *g/100g* | 33,0 |
| **Free amino acids** | *g/100g* | 6,0 |
| **Total lipids** | *g/100g* | 29,0 |
| **Saturated fatty acids** | *g/100g* | 18,0 |
| **Monounsaturated fatty acids** | *g/100g* | 7,1 |
| **Dietary fiber** | *g/100g* | <0.1 |
| **Carbohydrates** | *g/100g* | 0.0 |
| **of which sugars** | *g/100g* | 0.0 |
| **Calcium** | *mg/100g* | 1165 |
| **Phosphorus** | *mg/100g* | 692 |
| **Salt** | *g/100g* | 1,5 |
| **Sodium** | *g/100g* | 0,7 |
| **Potassium** | *mg/100g* | 120 |
| **Magnesium** | *mg/100g* | 63 |
| **Zinc** | *mg/100g* | 11 |
| **Iron** | *µg/100g* | 140 |



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# PRODUCT SPECIFICATIONS

| Parameter | Specification |
|---|---|
| **External appearance** | Scaglia 20 x 20 mm straw yellow obtained from whole form of Grana Padano already certified DOP |
| **Typology** | Cheese made from semi-skimmed cow's milk |
| **Format** | Flakes 20 x 20 mm:<br>• in ATM bags: 100 g, 500 g, 1000 g, 2000 g FIXED WEIGHT<br>• in ATM trays: 500 g, 1000g, 2000 g FIXED WEIGHT |
| **Storage and conservation** | In cold room $T_{max}$ + 4 / 6°C |
| **Shelf-life** | 120 gg from the date of packaging, inmodified atm osfera |
| **Packaging Flakes** | Heat-sealed bags in NYLON + PE<br>Tray in APET+EVOH+PE |
| **Mode of transport** | With vehicle or $T_{max}$ not exceeding +6°C |
| **Quality control** | According to Haccp method and Food Safety Plan |
| **Intended use** | Consumer product not intended for special categories of consumers |



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