



PRODUCT SPECIFICATION

Last Revision Date 01/04/2021

Cod. ST/8666/R02

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Item Code 8666

Description Unigrana Grana Padano cheese kg.2

Consumer Unit

EAN Code	2708950
Net Weight (kg)	2,000
Tare Weight (kg)	0,020
Gross Weight (kg)	2,020
Dimensions (h x l x w) (cm)	12 x 22 x 16
N. consumer units per case	5
Brand	UNIGRANA
Cut (prepacked cheese)	ROUGH
Nomenclature	04069061
Matured more than (month)	9
Fixed or Random	RANDOM

Production Plant

EC-No of Producer	CE IT 08 137 - CE IT 08 76
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Packaging Information

Storage and shipping conditions	Keep refrigerated +4°C/+8°C
Packaging Mode	SHRINKED VACUUM PACK
Shelf life (days)	180
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	98016129086660
Net Weight (kg)	10,000
Tare Weight (kg)	0,690
Gross Weight (kg)	10,690
Dimensions (h x l x w) (cm)	15 x 38,5 x 38,5
Cases per pallet	36
Cases per layer	6
Layers per pallet	6
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	105,000
Pallet Gross Weight (kg)	384,840
Incl. Pal. Approx. (Kg)	404,840





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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
Vacuum Pack	PE/PVDC/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: pieces

Origin of Product

Area of production: Grana Padano (PDO) is produced and grated in the provinces of: Alessandria, Asti, Biella, Cuneo, Novara, Turin, 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, 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
MILK (cow milk)	98,471	Italy (Grana Padano production area)
Salt	1,5	Europe
Rennet (Animal Rennet)	0,004	Europe, New Zeland, Australia
Lysozyme (from EGG)	0,025	Europe, New Zeland, Australia

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	External appearance: rind of a natural straw colour
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 (%)	28-35

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 Unigrana Grana Padano cheese kg.2

Allergens

	Present in product		Ingredients	Carry over and/or cross contamination
	Yes/No	Product		Yes/No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	No			No
Cructaceans 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 that 10mg/kg or 10mg/litre expressed as SO2	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 1830/2003 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)