



COLLA S.p.A.

Sede: Via Sant'Anna, 10 - 29010 Cadeo (Piacenza) - ITALIA

Tel. 0039 0523 501411 r.a - Fax 0039 0523 501450

E-mail: colla@collaspa.it

P. IVA 00348560335 – Cap. Soc. € 8.260.000,00 i.v.

GRANA PADANO PDO – *Whole wheel* ***Ageing 10 months minimum***

Ingredients: Milk, salt, rennet, preservative: lysozyme (from egg).

Supply source / raw materials: Grana Padano PDO is made in Italy in the territory that is defined by its Production Standards. Milk that is used to produce Grana Padano PDO is sourced from farms that are authorized by the Consortium for the Protection of Grana Padano that are located in the territory that is defined by its Production Standards.

Batch n°: month and year.

Best before date: MMYYY

Nutritional specifications: kJ, kcal, fat (of which saturates), carbohydrate (of which sugars), fibre, protein, salt.

Packaging: NA

Shelf life in total: 360 days.

Ageing: minimum 10 months.

Storage temperature: +15° C / +22° C.

Transport temperature: max +15° C.

Product formulation (average values)

Ingredient	Amount %	Source
Milk	98,471	Italy
Salt	1,5	EU
Rennet	0,004	EU
Lysozyme (egg protein)	0,025	EU



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Chemical and Physical specifications

Parameter	U.M.	Acceptability
Humidity	%	> 28
Fat	%	> 26
Fat on dry matter	%	> 32
Proteins	%	> 30
Calcium	mg/100 g	> 1100 < 1200
Phosphorous	mg/100 g	> 600 < 700
Sodium chloride	%	> 1.20 < 1.80

Nutritional specifications - Average nutritional values per 100 g

Energy	1654 kJ / 398 kcal
Fat	29 g
of which saturates	18 g
Carbohydrate	0 g
of which sugars	0 g
Fibre	0 g
Protein	33 g
Salt	1,5 g

Microbiological specifications

Parameter	U.M.	Acceptability
TVC	CFU/g	< 100000
E. coli	CFU /g	< 10
Salmonella spp.	CFU / 25 g	Absent
Listeria monocytogenes	CFU / 25 g	Absent
Staph. Aureus	CFU /g	< 100
Moulds	CFU /g	< 100
Yeast	CFU /g	< 10000



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Organoleptic specifications

Appearance:

Cylindrical shape, slightly convex or almost straight heel, flat, slightly edged faces. Dimensions: diameter 35 - 45 cm, heel 18 - 25 cm (with variations, for both, in relation to the technical production conditions).

Weight: 24 - 40 Kg.

The portion of cheese must have a characteristic slice like appearance; the piece must have a well-defined and clear shape, the faces must have a sufficiently clear surface. Extended alveolations should not be evident, but only micro alveoli. The paste must be compact, free of cracks indicating a rather serious defect such as late swelling.

The rind must have a thickness between 4 and 8 mm, must be perfectly clean, at least part of the protective mark must be visible and easily recognizable, at least a part of the Consortium mark.

Colour:

It must be straw yellow, not particularly bright, homogeneous over the entire portion. The rind is natural golden yellow.

Flavour:

The typical taste of the product is fragrant, delicate, yet intense and pleasant. It should not be excessively salty, pungent or sour.

Aroma:

Aroma must be that typical of this type of cheese, delicate, intense, pleasant. Unusual odours such as scab, mildew, musty odours must not be perceivable both at the level of the rind and of the paste.

Texture:

The cheese must have a compact consistency, not particularly soft: the paste must be finely grainy. The fracture must be radial in flakes without forming many crumbs.



*Maestri formaggiai
dal 1921*



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Allergens: Milk derivatives, egg protein (lysozyme). Naturally free from lactose and gluten.

GMO: Ingredients that are used for the production of Grana Padano PDO are not derived from Genetically Modified Organisms.