



Maestri formaggiai
dal 1921



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

Portioned 2 Kg - Ageing minimum 15 months

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

Supply source / raw materials: Grana Padano DOP is made in Italy in the territory that is defined by its Production Standards. Milk that is used to produce Grana Padano DOP 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°: 4 digits, the first two refer to the number of the week in the year of production, the last two represent the number of the day during the week (e.g. 01= Monday, etc.).

Best before date: DDMMYY

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

Packaging: vacuum in bag.

Ageing: minimum 15 months.

Shelf life: 180 days total.

Storage temperature: max +8° C.

Transport temperature: max +8° 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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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

Chemical and Physical specifications

Parameter	U.M.	Acceptability
Humidity	%	> 25 < 35
Fat	%	> 26
Fat on dry matter	%	> 32
Protein	%	> 30
Calcium	mg/100 g	> 1100 < 1200
Phosphorous	mg/100 g	> 600 < 700
Sodium chloride	%	> 1,20 < 1,80

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:

The cheese portion must display a characteristic, uniform, wedge appearance; the piece must display a well defined shape and the surfaces must be adequately definite. Extended alveolations should not be evident, but only micro alveolations. The paste must be composed, free of cracks indicating a rather serious defect such as late swelling. The appearance must be uniform externally and internally, as the slice comes from one wheel. No residues or extraneous parts must be present.

For portions that include partial rind, this must display a thickness included between 4 and 8 mm. The rind must be clearly visible and clean and it must display at least part of the Consortium's mark.

Colour:

It must be straw yellow, not particularly bright. It must be homogeneous along the wedge. The rind is golden yellow.

There must be no discernible nuances of abnormal colors or indicating technological or preservation defects such as an imperfect maintenance of the vacuum by the packaging.

Aroma:

Pleasant, typical of a fresh, well-preserved product. Abnormal or foreign odours, such as scab, mildew, musty, or odours indicating an oxidation process under way, are absent.

Flavour:

Pleasant, intense, not excessively salty, pungent or sour. Extraneous taste must be absent.

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

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



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Flow chart:

