GRANAROLO	GRATED GRANA PADANO PDO 90g	Cod: 5960_ST_F Issue date: 03/2020 Valid until: 03/2023
SR.SL.36/R00		

Product Code	**5960**			
EAN Code	8002670059649			
Product Name	Grated Grana Padano PDO			
Brand	Granarolo			
Product Description	Grana Padano fresh grated			
Ingredients	Cow **Milk** 98,37%; Salt 1,6%; Calf rennet 0,004%, preservative Lysozyme protein from **egg** (E1105) 0,025%			
List of allergens (Reg. UE 1169/2011)	Milk and milk derivatives (including lactose); Eggs and products thereof.			
Weight/ATM	90g **e** (ATM)			
Packaging	Pieces x carton	Layers x Pallet	Delivery units x Layer	Delivery units x Pallet
	10	6	180	1080
Storage Condition (°C):	4-8 °C			
Batch and expiry indication	Batch: LXAGGG= L= batch; X= manufacturing plant; A= last digit of production year; ggg= day of packaging; = packaging line code Use by: dd/mm/yy			
Best Before (days from production)	90 days (4-8 °C) ; After opening, consume within 5 days (4-8 °C)			

Nutrition Information (average value for 100g)

	Unit of Measurement	Typical value
Energy (kj)	kJ	1654
Energy (kcal)	kcal	398
Fat, total (g)	g	29
-saturates (g)	g	18
-mono-unsaturates (g)	g	7,2
-polyunsaturates (g)	g	1,1
Trans-fat (g)	g	0,7
Protein (g)	g	33
Salt (g)	g	1,5
Sodium (mg)	mg	600

Microbiological Value

	Unit of Measurement	Standard	Limit value min.	Limit value max.
Total coliform	cfu/g	<100	//	≥100
E. coli	cfu/g	<10	//	≥10
Staphylococcus aureus coagulase +	cfu/g	<10	//	≥10
Yeasts	cfu/g	<10000	//	≥10000
Moulds	cfu/g	<500	//	≥500
Salmonella spp	cfu/25g	Absent 25gg	Presence/25g	
Listeria spp	cfu/25g	Absent 25gg	Presence/25g	

Chemical-physical caracteristics

	Unit of Measurement	Standard	Limit value min.	Limit value max.
pH	–	5,5	5,3	5,7
Moisture	%	32	36	27
Aw	%	0,91	0,89	0,92
Fat dry matter	%	40	32	45

Bollo CEE	**BRC Global Standard for food Safety Issue 7 Jan 2015**	**IFS Food Standard, Vers. 6, Apr 2014**
IT 03 365 CE IT 03 642 CE	**CSQA**	**CSQA**