



Maestri formaggiai  
dal 1921



COLLA S.p.A.

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

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

**GRANA PADANO PDO**  
**Grated 1Kg - MAP bag**  
**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°:** 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:** modified atmosphere in bag.

**Shelf life:** 90 days total.

**Ageing:** 10 months minimum.

**Storage temperature:** max +8° C.

**Transport temperature:** max +8° C.

**Product formulation (average values)**

| <b>Ingredient</b>             | <b>Amount %</b> | <b>Source</b> |
|-------------------------------|-----------------|---------------|
| <b>Milk</b>                   | 98,471          | Italy         |
| <b>Salt</b>                   | 1,5             | EU            |
| <b>Rennet</b>                 | 0,004           | EU            |
| <b>Lysozyme (egg protein)</b> | 0,025           | EU            |



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### **Nutritional specifications - Average nutritional values per 100g**

|                    |                    |
|--------------------|--------------------|
| 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**

| <b>Parameter</b>  | <b>U.M.</b> | <b>Acceptability</b> |
|-------------------|-------------|----------------------|
| 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**

| <b>Parameter</b>       | <b>U.M.</b> | <b>Acceptability</b> |
|------------------------|-------------|----------------------|
| 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 product displays a uniform appearance, typically grated, constituted of fine and dry granules; the grating must be homogenous.

There must not be large flakes or lumps that are formed by product aggregation due to abnormal moisture absorption.

Occasional small aggregates must be easily crumbled when touched.

### ***Colour:***

Typical, uniform straw yellow. Abnormal colors are absent.

### ***Aroma:***

Pleasant, typical of a fresh, well-preserved grated 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.

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

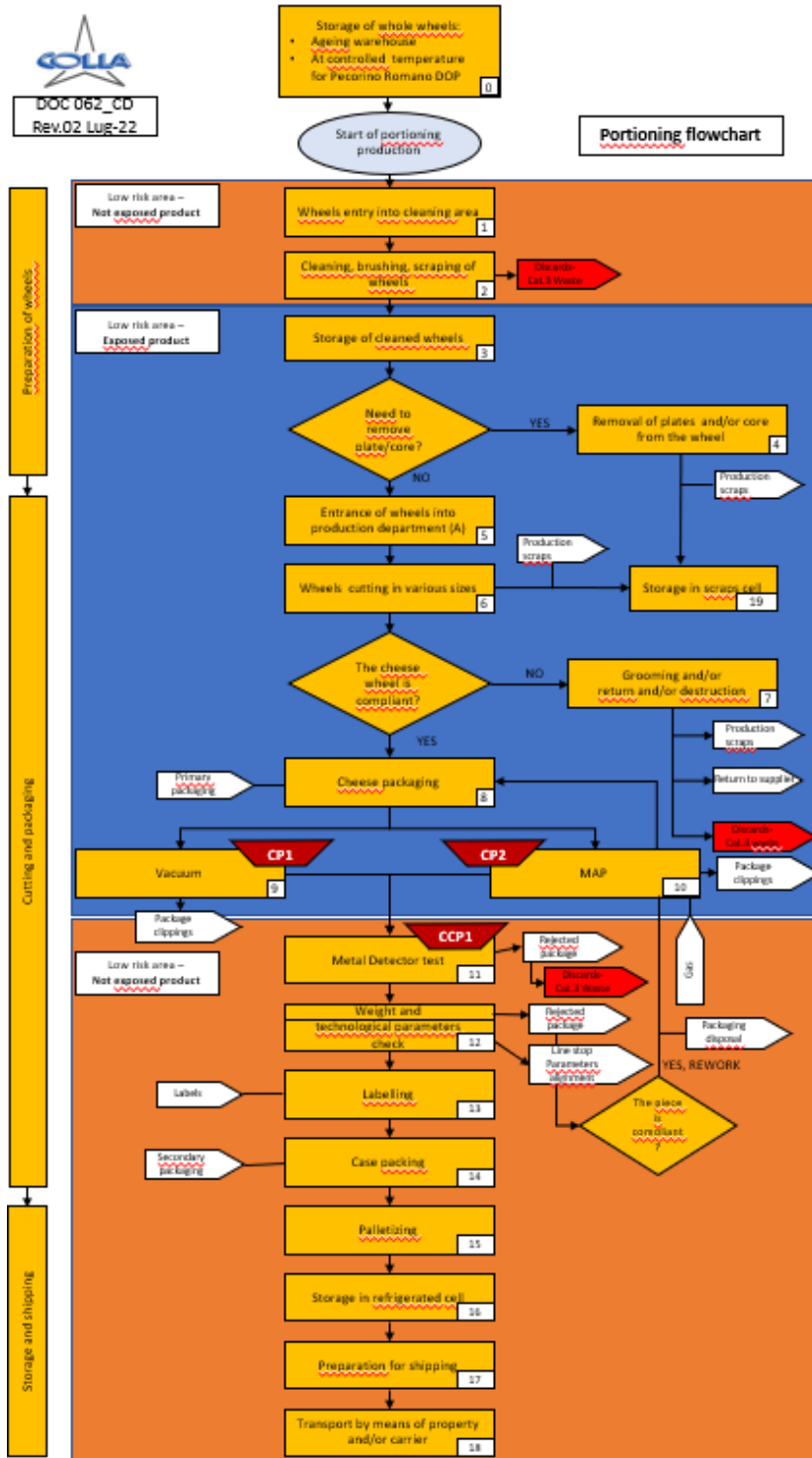


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### Flow chart:





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