



TECHNICAL DATA SHEET

GRANA PADANO GRATTUGIATO 100g

Rev.1 20.04.2019

SUPPLIER IDENTIFICATION

Business Name: BERGAMASCHI s.r.l.

Headquarters: VIA 2 GIUGNO, 12 – 21011 CASORATE SEMPIONE (VA)

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Industry Sector: Dairy Sector

Identification Number CE: IT D436C CE

“Grana Padano Consortium” Authorisation Number: VA 65/13

Self-checking laboratory: EUROFINS PIVETTI SRL

1. PRODUCT DESIGNATION

Name: Grana Padano grattugiato 100g

Product type: hard cheese, seasoned. DOP product. Milk origin: Italy

2. INGREDIENTS

In accordance with the “Grana Padano Cheese Consortium”, according to the Product Specification and in compliance with the regulations in force concerning GMOs:

- Raw cow's milk, whose basic feeding consists of green fodder or preserved, from two daily milkings. The milk is rested and partially decreed for natural outcrop;
- Natural whey, that is the lactic bacteria culture obtained from natural fermentation of the residual serum from the cheese obtained from the previous day;
- Salt (sodium chloride)
- Bovine rennet: natural calf rennet, in compliance with the laws in force;
- And eventually lysozyme, a natural protein extracted from the albumen of the chicken egg;
- Naturally LACTOSE-FREE due to its natural production process. The amount of galactose is less than 10mg/100 g.

3. ORGANOLEPTIC CHARACTERISTICS

Colour: white or slightly straw-coloured

Aroma and taste: fragrant, delicate

Aspect: not powdery and similar to manual grating

4. CHEMICAL AND PHYSICAL CHARACTERISTICS

Fats (as fed): 28,4% (dry matter) 42,1%

Water: 33% → 31%

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5. MICROBIOLOGICAL PARAMETERS

Salmonella spp: not detectable

Listeria monocytogenes: not detectable

6. NUTRITION FACTS (AVERAGE VALUES) PER 100 g

Energy value: 1654kJ (398 kcal)

Total proteins: 33g

Fats : 29g of which *Saturates* 18g

Carbohydrates: 0g of which *Sugars* 0g

calcium: 1165mg

salt: 1,5 g

7. LOGISTIC CHARACTERISTICS

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Primary packaging: bi-oriented Nylon 15 my / Polythene +eva+antist. 70 my

Packaging method: protective atmosphere

Unit: 100g bag

EAN code bag: 800456100028

Net weight: 100g.

Number of pieces per box: 20 bags of 100g

8. USE AND STORAGE RECOMMENDATIONS

Minimum storage temperature: +4°C /+8 °C

TMC: 120 days

Method of use: the product can be consumed as it is or as an ingredient in cooked culinary preparations.

9. TRANSPORT MODE

Refrigerated vehicle at + 4 °C/ +8 °C temperature

10. ALLERGENS

Contains milk allergen (raw material) and egg allergen (lysozyme, processing aid)

11.GMO

The "Grana Padano Consortium" declares to comply with the regulations in force concerning GMO.

12. LEGAL REFERENCES

Our products are prepared in compliance with the EC Regulations regarding the production, packaging and labelling of dairy products. The self-control system follows the HACCP method and is regularly reviewed as required by the EC Regulation 852/2004, Article 5.

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ALLERGEN INFORMATIONS

ALLERGENS and its derivates	PRESENCE	ABSENCE	TRACES
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut)		X	
Crustaceans		X	
Eggs	X		
Fish		X	
Peanuts		X	
Soy		X	
Milk	X		
Raw nuts: almonds, hazelnuts, walnuts, walnuts of cashew nuts, pecan nuts, walnuts Brazil, pistachios, walnuts macadamia		X	
Celery		X	
Mustard		X	
Sesame seeds		X	
Sulphur Dioxide and sulphites >10mg/kg in terms of total Sulphur dioxide		X	



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Lupins		X	
Shellfish		X	

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