
	<b>Product technical data sheet</b>	S-PT-G01 E 8.1 20/04/2017
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More than 9 months matured


<i>Product description</i>	<p><b>General description:</b> Medium-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk – the product of a natural skimming process.</p> <p><b>Colour (interior):</b> white or straw-yellow</p> <p><b>Texture:</b> hard, fine grainy texture, flaky</p> <p><b>Shape:</b> cylindrical</p> <p><b>Rind:</b> dark coloured or a natural golden yellow</p> <p><b>Taste:</b> fragrant, subtle</p>
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<i>Properties</i>	<b>Ingredients:</b> Milk - salt - calf rennet					
	<b>Preservatives:</b> Lysozyme egg protein					
	<b>Milk sourced from:</b> Lombardy (Italy)					
	<b>Ingredient %:</b> 98.413 % milk, 1.5 % salt, 0.06 % rennet, 0.027% lysozyme					
	<i>Microbiological properties</i>	<b>Analysis</b>	<b>Measurement</b>	<b>Compliance limits</b>	<b>Legal limits</b>	<b>Analysis method</b>
		E.coli	per g	None	None	Petrifilm
		Salmonella	per 25 g	None	None	In-house method
		Listeria monocytogenes	per 25 g	None	None	In-house method
	<i>Chemical properties</i>	Coagulase-positive staphylococcus	per g	< 100		In-house method
		Water	% by weight	< 36		Food Scan
		Fat/dry	% by weight	> 32		Food scan
		NaCl	% by weight	1.0 – 2.0		Food Scan
		pH		5,4 – 5,6		
	<i>Typical nutritional values per 100 g of product</i>	Aw		0,91 – 0,93		
		<b>Parameter</b>	<b>Average value</b>	<b>Unit of measure</b>	<b>% RDA *</b>	
Energy		398 1654	kcal kJ	20		
Fats: total:		29	% per 100 g	41		
saturated:		18	% per 100 g	90		
monounsaturated:		7.3	% per 100 g			
polyunsaturated:		0.78	% per 100 g			
trans:		0.90	% per 100 g			
Cholesterol		109	mg/100g	36		
Proteins		33	% per 100 g	66		
Carbohydrates	0	% per 100 g	0.0			
Sugars	0	% per 100 g	0.0			
Salt	1,5	g/100g	25			

\* The daily recommended allowance is calculated based on a diet of 2000 kcal

<i>declarations</i>	<p><b>Self-inspection and traceability system:</b> We hereby declare that we have implemented a food safety self-inspection system (HACCP) and meet EC regulations 178/2000 - 852/2004 - 853/2004 - 2073/2005 as subsequently amended.</p> <p><b>Analysis:</b> Analyses have been conducted by our in-house laboratory using methods validated on a yearly basis, or have been conducted by an accredited independent laboratory.</p>
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<b>Certifications</b>	ISO 9001 CONTROLLED SUPPLY CHAIN DTP 035 CSQA TRACEABILITY IN THE FEED AND FOOD CHAIN UNI EN ISO 22005 BRC IFS	since 1998 since 2003 since 2003 since 2006 since 2006
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<b>Allergens</b>	<b>ALLERGENS</b>	<b>PRESENT</b>	<b>SPECIFIC NAME</b>	<b>TRACES DETECTED</b>	<b>PRESENT IN PRODUCTION FACILITY</b>
	Cereals containing gluten (wheat, rye, barley, oats, emmer, kamut or hybrid strains thereof) and derivatives	NO		NO	NO
	Shellfish and shellfish-based products	NO		NO	NO
	Eggs and egg-based products	YES	LYSOZYME	YES	YES
	Fish and fish-based products	NO		NO	NO
	Peanuts and peanut-based products	NO		NO	NO
	Soya and soya-based products	NO		NO	NO
	Milk and milk-based products (including lactose)	YES*	MILK		
	Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamias and derivatives	NO		NO	NO
	Celery and celery-based products	NO		NO	NO
	Mustard and mustard-based products	NO		NO	NO
	Sesame seeds and sesame seed-based products	NO		NO	NO
	Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l given as SO <sub>2</sub> in the end product.	NO		NO	NO
	Lupin and lupin-based products	NO		NO	NO
	Molluscs and mollusc-based products	NO		NO	NO

\*Following communication of Grana Padano Consortium (circular n°92/16) can be used on the finished product the indication "naturally lactose-free for a natural production process". Reference values: lactose < 0.1g/100g; galactose < 10 mg/100g.

<b>GM</b>	In light of the EEC regulations on genetically modified food, n° 1829-1830 of 22/9/03, declarations from ingredient suppliers and our own analyses, we hereby declare that the product does not contain GM ingredients.
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Responsabile Ass. Qualità

