

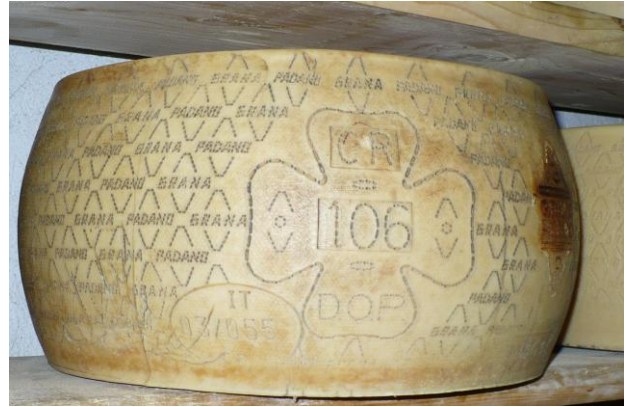


## DATA SHEET

DCV 100 Em 08 del 01/01/2022

Updated 23/06/2025

### GRANA PADANO PDO CHEESE WHEEL



| GENERAL CHARACTERISTICS        |                                                                                                                                                                                                       |
|--------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Denomination:</b>           | <b><u>GRANA PADANO PDO CHEESE</u></b>                                                                                                                                                                 |
| <b>Ingredients:</b>            | MILK, salt, rennet, Preservative: lysozyme from EGG                                                                                                                                                   |
| <b>Allergens:</b>              | MILK, EGG                                                                                                                                                                                             |
| <b>Milk origin:</b>            | Italy                                                                                                                                                                                                 |
| <b>Description:</b>            | Semi-fat hard cheese. Grana Padano cheese is produced using raw cow's milk with natural fermentation acidity, partially skimmed, taken only from one (max 2) daily milking. Aged for minimum 9 months |
| <b>Surface treatment:</b>      | None                                                                                                                                                                                                  |
| <b>Pack type:</b>              | None                                                                                                                                                                                                  |
| <b>Transport temperature:</b>  | +10°C/+15°C                                                                                                                                                                                           |
| <b>Method of preservation:</b> | Temperature between +10°C/+15°                                                                                                                                                                        |
| <b>Shelf- life*:</b>           | 365 days from dispatch                                                                                                                                                                                |
| <b>Identification mark:</b>    | CE IT 03 55                                                                                                                                                                                           |
| <b>Lot coding:</b>             | Year (alphabetic letter month) of production                                                                                                                                                          |
| <b>Intended use:</b>           | It can be eaten by people of all ages excluding those suffering from food allergies ( see ingredients)                                                                                                |
| <b>Information on GMO:</b>     | Contains no GMO pursuant to EC Reg. 1829/2003 and EC Reg. 1830/2003                                                                                                                                   |



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| ORGANOLECTIC CHARACTERISTICS |                                                                                 |
|------------------------------|---------------------------------------------------------------------------------|
| Outer appearance:            | smooth rind, dark in colour.                                                    |
| Inner appearance:            | Texture finely grained, radial fracture in flakes, white or straw yellow colour |
| Texture:                     | Typical of the product                                                          |
| Taste:                       | Fragrant delicate aroma                                                         |

| Nutritional facts (Average values calculated on 100g) |                    |
|-------------------------------------------------------|--------------------|
| Energy:                                               | 1654 kJ / 398 kcal |
| Fats                                                  | 29 g               |
| On which saturates                                    | 18 g               |
| Carbohydrates                                         | 0 g                |
| Of which sugars                                       | 0 g                |
| Proteins:                                             | 33 g               |
| Salt:                                                 | 1,5 g              |

| Microbiological characteristics |                        |
|---------------------------------|------------------------|
| Enterobacteriaceae CFU/g        | < 100                  |
| <i>Escherichia coli</i> CFU/g   | <10                    |
| <i>Listeria monocytogenes</i>   | Not detectable in 25 g |
| <i>Salmonella</i> spp.          | Not detectable in 25 g |
| Staphilococchi coag.+ CFU/g     | <10                    |

| LOGISTIC CHARACTERISTICS      |                 |
|-------------------------------|-----------------|
| Product code:                 | See below       |
| Weight:                       | 38 kg           |
| Fixed weight/variable weight: | Variable weight |
| Piece size (cm):              | 40X25           |
| Tare packaging (g):           | NA              |
| Primary packaging:            | NA              |
| Pieces/carton:                | 1               |
| Carton size:                  | 44,5X44,5X24    |
| Carton tare (kg):             | 0,8             |
| Cartons/layer:                | 4+2             |
| Layer/pallet:                 | 4+2             |
| Cartons/pallet:               | 20              |
| Net weight pallet (kg):       | 760             |
| Gross weight pallet (kg):     | 776             |
| Pallet height (cm):           | 115             |
| EAN13                         | 2284056         |
| ITF14                         | 98007235000992  |
| T.M.C.                        | 365 days        |



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| CODE     | Description                            |
|----------|----------------------------------------|
| GR001000 | GRANA PADANO CHEESE 01                 |
| GR003000 | GRANA PADANO 12 MONTHS                 |
| GR003100 | GRANA PADANO 14 MONTHS                 |
| GR006520 | GRANA PADANO SCELTO STAGIONATO 15 MESI |
| GR003200 | GRANA PADANO 16 MONTHS                 |
| GR003010 | GRANA PADANO 10 MONTHS                 |
| GR003300 | GRANA PADANO 18 MONTHS                 |
| GR005500 | GRANA PADANO "RISERVA"                 |
| GR006000 | GRANA PADANO OVER 18 MONTHS            |