

511621 - Grated Grana Padano PDO Cheese



Grana Padano PDO is a typical Italian cheese, produced in full compliance with the regulations of the PDO Protection Consortium. It is produced using only cow's milk from stables in the Po Valley. The area of production and grating of Grana Padano PDO is the territory of the northern Italian provinces. It's a genuine and nutritious food, with an excellent ratio between energy v...



MARKETING

Grana Padano PDO is a typical Italian hard, slow maturing semi-fat-cheese, produced compliance with the policy of the PDO Protection Consortium. The cheese must age for at least 9 months. Naturally lactose-free by natural manufacturing process. Product grated and packaged in a protective atmosphere.

Nutrition Facts

200 Servings per container

Serving Size **6 grams**

Amount Per Serving
Calories **20**

% Daily Value*

Total Fat 1.5 g **2%**

Saturated Fat 1 g **5%**

Trans Fat 0 g

Cholesterol 5 mg **2%**

Sodium 30 mg **1%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 60 mg 4%

Iron 0 mg 0%

Potassium 0 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
00511		18011661001373		10/2.2 LB			
Brand		Brand Owner		GPC Description			
Granarolo		Calabro Cheese Corp		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
22.27 LBR	22 LBR	No	Italy	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.02 INH	18.31 INH	9.65 INH	1.13 FTQ	08x08	78 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

Refrigerate after opening at 4C (39F). After opening, it is recommended to consume the product within a few days.-----

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI/II** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - C
- Eggs - C
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Raw cow's milk, salt, calf rennet, preservative: lysozime from egg

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PREPARATION & COOKING SUGGESTIONS

It can be eaten as such or as an ingredient in food preparations.

SERVING SUGGESTIONS

It is intended for all categories of consumers, with the exception of persons intolerant or allergic to milk proteins and egg derivatives.

MORE INFORMATION