



Manufacturing plant identification number: IT 01 047 CE

COMMERCIAL SPECIFICATIONS

Name (Brand): Grana Padano DOP
Product category: Grana Padano DOP, minimum maturing: 12 months; cut in variable weight 1/32 of round
Codice Aziendale Prodotto: 2519987
Codice EAN prodotto: 2222352 xxxxC (C=check digit)
Confezione e formato: (Consumer unit) 1/32 of Grana Padano DOP packed under vacuum.

PRIMARY PACKAGE			
	Materiale:	Single package weight	
Film:	Contact layer: linear PE; Barrier layer: VDC Copolymere; other layers: Etylene Vinyl Acetate Copolymere, PE, PA. Depth/thickness. 58µm. width: 200mm; lenght: 350mm	10 g	
Etichetta:	heat-printed paper		
SECONDARY PACKAGE/LOGISTIC INFORMATION			
	Material:	Selling Unit weight:	
Carton:	BC/KSFSL/22223	337 g	
Label:	EAN 128 Vellum Zebra paper		
Selling Unit:	Size:	height: 141 mm; lenght: 450 mm; width: 223 mm	
	N. of product units	8	
	Average weight (without packages):	8 Kg	
Pallettizing specifications: (complete pallet at the manufacturing plant)	Pallet size (along with pallet platform):	Average height:	1560 mm
		Average weight	613 Kg
	Pallet type:	EUROPALLET	
	Selling units per layer:	7	
	Layers per pallet:	10	
	Selling units per pallet:	70	
Product Units per pallet:	560		

Selling unit ean code (EAN128 AI(01)): 98002004259984**Storage form** in the fridge at +4°C / +6°C**Shelf life from the day of packing onwards:** 135 days**Duration after the opening:** 15 days***if the the product is closed/sealed and stored in the fridge*

Drawn up by: Emiliano Coraglia, Morgana Matteis, Giancarlo Mura

on: 19/03/2008

As regards product/process parametres, approved by: Quality Director - Stefano Bisotti

on: 19/03/2008

As regards commercial and logistic parametres, approved by: Export Manager - Dario Ambrosino

on: 21/03/2008

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PRODUCT SPECIFICATIONS

Ingredients: milk, salt, rennet, preservative: lisozyme egg protein

AVERAGE ENERGY VALUE for 100 g of product			
Kcal:	384	kJ:	1597
AVERAGE NUTRITIONAL VALUES for 100 g of product (round seasoning: 12 months)			
Proteins (g):	33,0	Fats (g):	28,4
Carbohydrates (g):	0	Calcium (mg):	1165 (146% RDA)

*RDA=recommended daily allowance

ORGANOLECTIC CHARACTERISTICS

Appearance	Compact texture, uniform paste
Colour	straw-coloured, light yellow
Smell	typical of the matured cheese
Taste	palatable, typical of the matured cheese

MICROBIOLOGICAL CHARACTERISTICS			
Enterobacteriaceae (ufc/g):	< 100	E. coli (ufc/g):	< 10
Moulds (ufc/g):	< 100	B. cereus (ufc/g):	< 100
Yeasts	< 100	Salmonella spp. (in 25 g):	absent
Stafilococcus coag. + (ufc/g):	< 100	L. monocytogenes (in 1 g):	< 100 UFC
Clostrides C.S. (ufc/g):	< 10		

ALLERGENS - DIRECTIVE 2003/89/UE - ENCLOSURE III bis

Ingredients present in the article n. 6, paragraphs 3 bis, 10 e 11

1. Cereals containing gluten (that is wheat, rye, barely, oats, spelt, kamut or their hibridates types) and by-products	Absent
2. Shellfish and shellfish based products	Absent
3. Eggs and egg based products	Absent
4. Fish and fish based products	Absent
5. Peanuts and peanut based products	Absent
6. Soya and soya based product	Absent
7. Milk and milk based products (lactose as well)	Present
8. Fruit with shell that is almonds (Amigdalus communis L.), walnuts (Corylus avellana), common walnuts (Juglans regia), acajou walnuts (Western Anacardium), pecan walnuts [Carya illinoensis (Wangenh) K. Koch], Brasil walnuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland walnuts (Macadamia ternifolia) and by-products	Absent
9. Celery and celery based products	Absent
10. Mustard and mustard based products	Absent
11. Sesame seeds and sesame seed based products	Absent
12. Sulphurous anhydride and Sulphites whose concentration is higher than 10 mg/kg or 10 mg/l expressed as SO2	Absent
13. Lupines and lupine based products	Absent
14. Molluscs and mollusc based products	Absent

GMO

With reference to UE regulations 1829/2003 and UE regulations. CE 1830/2003 (about GMO), we declare the conformity of the product in regulations application sectors.

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