



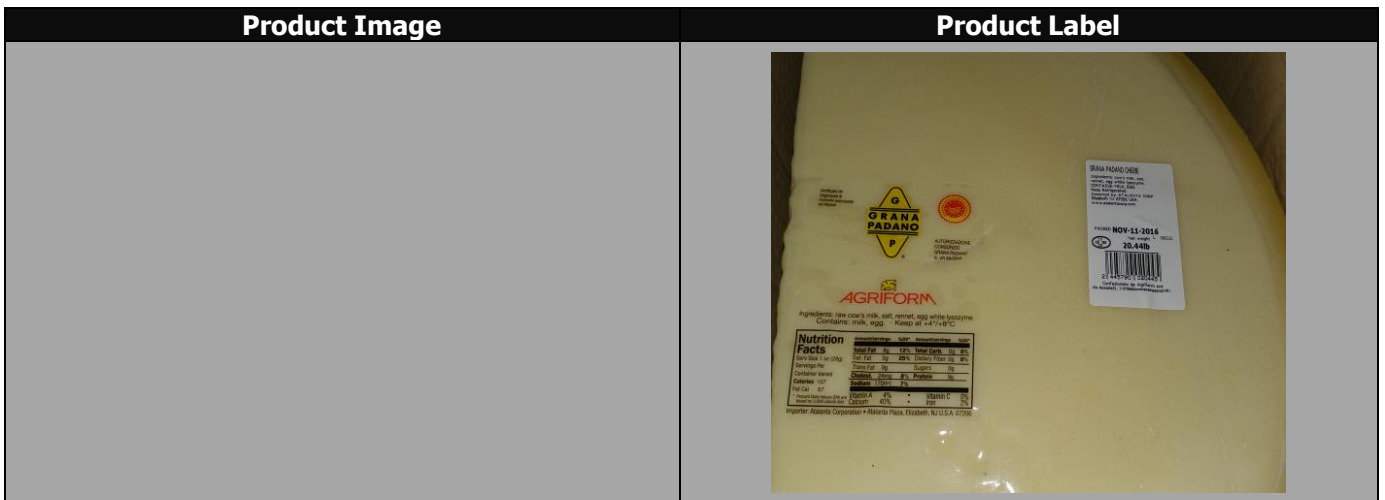
atalanta
Delivering the Global Harvest

Product Specification Sheet

GRANA PADANO, 1/4H AGR 1/20 LB

Item Number :	054657	Country of Origin :	Italy
Pack Size :	1/20lb	RW or EW weight :	RW
Brand on Box	Agriform	Brand on Item:	Agriform

ON Box	ON Product	UPC :	Date Code :	Packed On/Best By
x		GTIN : 80035189029814	Date Code Format :	MMMDDYYYY
	x	EAN : 2445790020445	Date Code Location:	Product/Case Label



Product Properties

Ingredient/Product Statement :

Cow's milk, salt, rennet, lysozyme (from egg).

Contains: Milk and Egg

Kosher (Y/N; Certification)	N	Rind (Y/N)	Y
Halal (Y/N)	N	Rind Edible (Y/N)	N
Organic (Y/N)	N	RBST Free (Y/N)	Y
Piece Count (Case)	1	Preservatives (Y/N)	Y
Maturity/Aged	MIN 10 MONS	Lactose Free (Y/N)	N
Milk Type	COW	GMO Free (Y/N)	Y
Rennet Type	ANIMAL	Casing (Y/N; Type)	N
Special Pre-Order (Y/N)	N	Pasteurized/Thermalized/Raw/Other	RAW
BPA NI (Y/N);	N (No BPA)		

Shelf Life:

Shelf Life from Packing	1 year	Shelf Life if Frozen	n/a
Storage Temperature	33-40°	Shelf Life Defrosted	n/a

Physical Properties:

Color	Light to straw yellow
Cheese Type	Hard, Grana Padano
Aroma & Flavor	Fragrant, delicate, full but not strong flavor
Texture	Hard, minutely granular
Appearance	
Body	Firm
Shape	Wedge

Chemical Analysis:

		Specification	Range
Moisture	%	32	29 - 34
Fat in Dry Matter	%	MIN. 32	32 - 46
Milk Fat	%		
Salt		1.6	1.2 - 2.3
Water Activity		0.91	0.84 - 0.93
pH		5.68	5.5 - 5.8
Ash			

Microbiological Analysis:

	Unit	Specification	Method
Coliforms	cfu/g		
E. coli.	cfu/g	<10	ISO 16649:2:2001
Yeast	cfu/g		
Moulds	cfu/g		
Salmonella	cfu/g	ABSENT/25G	AFNOR BIO12/16-09/05-VIDAS
Listeria	cfu/g	ABSENT/25G	AFNOR BIO12/11-03/04-VIDAS
Enterobacteriaceae	cfu/g		
Staphylococcus aureus	cfu/g	<100	
Staphylococcus coagulase	cfu/g		

Nutritionals
(*Daily Value % Based on a 2,000 Calorie Diet)

Serving Size: (As listed on Label)	100 g	Serving Size:	<i>1 inch cube (30g) 1oz</i>
Servings Per Container:	varied	Servings Per Container:	varied

	Per Serving	DV%
Calories:	398	
Total Fat (g)	29	45%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	18	90%
Trans Fat (g):	0	
Cholesterol (mg):	99.3	33%
Sodium (mg)	600	25%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	0	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	33	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) - 20µg:</i>		
Calcium (mg)	1,165	116%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	120	4%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	0%

	Per Serving	DV%
Calories:	107	
Total Fat (g)	8	12%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	5	25%
Trans Fat (g):	0	
Cholesterol (mg):	24	8%
Sodium (mg)	170	7%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	0	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	9	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) - 20µg:</i>		
Calcium (mg)	400	40%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	35	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	0%

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

