

**Dalter Alimentari S.p.A.**

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**PRODUCT INFORMATION SHEET**

PRODUCT CODE

PRODUCT NAME

All.

**2623****FPAD000002****Grana Padano Cheese Wheel Min. 9 months matured**

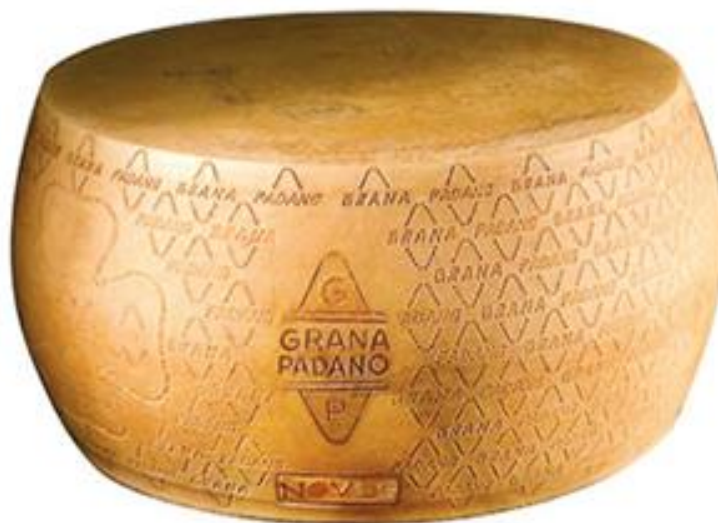
Product bar code

Carton bar code

Issued on

**04/04/2018****Product**

**Cheese description:** Grana Padano is a medium fat hard cheese made from unpasteurised milk; the feeding of cows is made up of green fodder or silo-stored products. The cheese comes from the traditional area of the Po river Valley

**Description**

<b>Package</b>	<b>Preservation</b> 18/20 °C	<b>Colour</b> White or straw yellow
<b>Net Weight (g)</b> From 3000 to 4000	<b>Transport temperature Max</b> Max +14°C	<b>Aroma</b> Aromatic, delicate
<b>Type of weight</b> Variable Weight	<b>Preservatives</b> E 1105 : Lysozyme (protein from egg)	<b>Traceability</b> Best Before Date on the Carton Box
<b>Cut</b> Wedges	<b>Ingredients</b> Cow MILK (98.496%), salt (1.5%), rennet (0.004%), conservante: Lysozyme (protein from EGG)	<b>Packaging</b>
<b>Shelf life</b> 1 year	<b>GMO declaration</b> The product is not made of and doesn't contain genetically modified organisms.	<b>Origin</b> Milk Origin: Italy
<b>Remaining shelf life upon delivery</b> In EU 9 months	<b>Structure and appearance</b> Finely grainy, radial flaking fractures	

**Chemical-physical and Microbiological characteristics**

<b>aw</b> 0.92+/-0.01	<b>E. Coli</b>	<b>Listeria M.</b> absent UfC/25 g
<b>pH</b> N/A	<b>Positive Coagulase Staphylococcus</b> m<10 M>10^2 UFC/g	<b>Salmonella</b> absent UfC/25 g
<b>Humidity %</b> 25-35		

**Nutritional Values For 100g**

<b>Energy (kJ/kcal)</b> 1654 KJ = 398 Kcal	<b>Carbohydrates</b> 0 g	<b>Proteins</b> 33 g
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<b>Fat</b>	29 g	<b>of which sugars</b>	0 g	<b>Salt</b>	1,5 g
<b>of which saturated fatty acids</b>	18 g	<b>Fibre</b>	0 g	<b>Dry matter fat content</b>	min 32%

## Logistics Info

Pack Type	Cartone	EUROPALLET		CHEP-PALLET	
<b>Primary packaging</b>		<b>Dims. external carton Europallet mm (l x l x h)</b>	470 x 470 x 270 (h)	<b>Dims. external carton Chep pallet mm (l x l x h)</b>	
<b>Dims. primary packaging mm</b>		<b>Carton weight Europallet (g)</b>	980 g	<b>Carton weight (g) Chep pallet</b>	
<b>Secondary packaging</b>		<b>Pallet height m Europallet</b>	1,70 m	<b>Pallet height m Chep-Pallet</b>	
		<b>Packs/carton Europallet (pc)</b>	1	<b>Packs/carton Chep pallet (pc)</b>	
		<b>Cartons/Europallet layer</b>		<b>Cartons/layer Chep-pallet</b>	
		<b>Layers/palletEuropallet</b>		<b>Layers/palletChep-pallet</b>	
		<b>Total cartons/Europallet</b>	21	<b>Total cartons/Chep pallet</b>	
		<b>Total packs/Europallet</b>	21	<b>Total packs/Chep-pallet</b>	
		<b>Net weight kg Europallet</b>	756 kg	<b>Net weight kg Chep pallet</b>	
		<b>Total weight kg Europallet</b>	807 kg	<b>Total weight kg Chep pallet</b>	