

TECHNICAL SHEET

Item code	Issue date	Review date
A21060	Nov/30/1998	Mar/11/2019

Quality Manager
PCQI Fabio
Marchesi



PRODUCT INFO

BRAND	AMBROSI
PACK SIZE	1/80 pounds
TYPE OF WEIGHT	RW
INGREDIENTS	MILK, salt , rennet, preservative : lysozyme protein EGG
ALLERGENS	MILK, EGG (by lysozime)
TYPE OF MILK	cow
MILK TREATMENT	raw
RENNET TYPE	animal
PRODUCT AGED	over 11 months
SHELF LIFE	no e.d.
COUNTRY OF ORIGIN	ITALY
RIND	edible, hard

PRODUCT DESCRIPTION

Italian Grana Padano D.O.P. hard cheese made from raw cow milk, semi-skimmed through a natural creaming process, with long maturation period.

COLOR/ APPEARANCE:	From slightly to decisively straw-yellow
BODY/TEXTURE:	Firm structure, finely grained, radial fracture into flakes
FLAVOR:	gently perfumed and refined

PHYSICAL/CHEMICAL

MOISTURE:	30/35%
PH:	5.4-5.7
AW:	0.89
FDM:	>32% av. 39

MICROBIOLOGICAL

COLIFORM:	<100
E.COLI	<10
SALMONELLA	absent /25g
LISTERIA:	absent /25g
STAPHYLOCOCCI:	<100
YEAST & MOLD:	n.d.

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION:	without packaging
DIMENSIONS LHW (in):	14.96 x 9.06
NET WEIGHT LBS:	79.36

SECONDARY PACKAGING

DESCRIPTION:	cardboard box
DIMENSIONS LHW (in):	18.11 x 9.65 x 18.11
GROSS WEGITH LBS:	81.23

PALLET INFORMATION

PALLET TYPE:	US
TI/HI	20 wheels
CASES PER PALLET	20

ITEM DETAILS

UPC EACH	90853671006115
UPC CASE	90853671006122

Nutrition Facts

7 servings per container

Serving size 1 oz (28g)

Amount Per Serving

Calories **110**

% Daily Value*

Total Fat 8g	10%
Saturated Fat 5g	25%
<i>Trans</i> Fat 0g	
Cholesterol 30mg	10%
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 9g	18%
Vitamin D 0mcg	0%
Calcium 327mg	25%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value (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.

INFO

LACTOSE FREE:	yes
GLUTEN FREE:	yes
ORGANIC:	no
KOSHER:	no
HALAL:	no
GMO:	no

Grana Padano is the best selling DOP cheese worldwide!

Made from Cow's milk, aged for a 9-24 months & produced in the regions of Piemonte, Veneto, part of Trentino, the province of Piacenza in Emilia-Romagna & Lombardia, for almost 1000 years!

This hard, straw-colored cheese has a delicate taste and sweet, nutty flavor. It is very versatile and is enjoyed as a grating cheese, as an ingredient, in cooking or simply with fruit and nuts or alongside a variety of antipasti!



Ambrosi Food USA offers its American customers the ability to purchase directly in the US a vast assortment of the highest quality products. From cheeses produced in its own facilities to cheeses hand selected and made by the best artisan cheesemakers, Ambrosi USA provides a wide range of Italian cheeses.



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GRANA PADANO

80 lbs wheel



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