

	PRODUCT TECHNICAL DETAILED SHEET “GRAN MANTOVANO” CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

INDEX

A. PRODUCT NAME:	2
B. PRODUCT DESCRIPTION:	2
C. PRODUCT FEATURES:	2
D. PRODUCED BY:	2
E. NUTRITIONAL VALUES - <i>Content on 100 g</i>	3
F. INGREDIENTS LIST:	4
G. CHEMICAL STANDARDS:	4
H. MICROBIOLOGICAL AND CHEMICAL VALUES:	5
I. SIZES/WEIGHT/PRODUCT PACKING	6
➤ WHOLE WHEELS	6
➤ HALF WHEELS	6
➤ WEDGE IN 1/4 th	7
➤ WEDGE IN 1/8 th	7
➤ WEDGE IN 1/16 th	8
➤ WEDGE IN 1/32 th	8
➤ WEDGE IN 800 g	9
➤ WEDGE IN 500 g	9
➤ WEDGE IN 300 g	10
J. LABELING COMPLIANCE:	10

	PRODUCT TECHNICAL DETAILED SHEET "GRAN MANTOVANO" CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

A. PRODUCT NAME:

HARD ITALIAN CHEESE "GRAN MANTOVANO"

B. PRODUCT DESCRIPTION:

Semi-fat hard cheese with microbial rennet, cooked and slow maturing, obtained from cow's milk. Naturally lactose-free by natural manufacturing process (content less than 0.1 g/100 g). Naturally gluten-free.

C. PRODUCT FEATURES:

Origin of the milk: Italy.

Crust: hard and smooth. The crust is edible.

Paste: hard, with finely grained structure, radial fracture scales.

Crust colour: dark or natural golden yellow.

Paste colour: white or straw yellow.

Aroma: fragrant.

Taste: delicate.

Intended use: it is intended for all categories of consumers, except for people intolerant or allergic to milk proteins and egg products. The absence of gluten makes it suitable for coeliac consumers.

SHELF-LIFE and STANDARD storage methods:

- Whole wheels: 365 days. Keep refrigerated between + 15°C and + 18°C.
- Vacuum packed: 180 days (90 days for half wheels). Keep refrigerated between + 4°C and + 8°C.

D. PRODUCED BY:

Latteria Sociale Mantova Soc. Agr. Coop.

Via F.lli Kennedy, 48 S. Antonio di Porto Mantovano (MN)

Pho: +39 0376/390808 Fax: +39 0376/396250

e-mail: info@lsmgroup.it website: www.lsmgroup.it

Approval number: IT 03 642 CE, IT 03 365 CE, IT 03 679 CE, IT 03 127 CE, IT 03 813 CE

Certifications: BRC, IFS FOOD

Other certifications: HALAL

 LATTERIA SOCIALE MANTOVA SOC. AGR. COOP.	PRODUCT TECHNICAL DETAILED SHEET "GRAN MANTOVANO" CHEESE	Rev. 12 04/10/2024
--	---	-----------------------

F. INGREDIENTS LIST:

INGREDIENT	SOURCE	INGREDIENT'S ORIGIN	QUANTITY - % in end product
MILK	Raw vaccine	Italy	98,371
SALT	Sea	Italy	1,6
RENNET	Microbial	France/Denmark	0,004
LYSOZYME	Protein from egg	Germany	0,025

* *THE BOLD ITEMS ARE ALLERGENS*

G. CHEMICAL STANDARDS:

MATTER	NOTE	REGULATORY REFERENCE (including subsequent updates or changes)
Dioxins (pg OMS-PCDD/F-TEQ/g)	$\leq 2,0$ pg/g fat	EU Regulation 915/2023. No similar dioxin PCBs includes PCB 28, PCB 52, PCB 101, PCB 138, PCB 153 and PCB 180 (ICES-6)
Dioxins and similar dioxin PCBs (pg OMS-PCDD/F-PCB-TEQ/g)	$\leq 4,0$ pg/g fat	
No similar dioxin PCBs (ng/g)	≤ 40 ng/g fat	
Heavy Metals (Lead)	$\leq 0,30$ mg/kg	EU Regulation 915/2023. Concentration factor 15,15 as per Annex II D MIPAF of 31/07/03
Pesticides	Compliance with the mandatory limits	EC Regulation 396/2005
Residues of veterinary medicines		EU Regulation 37/2010
Aflatoxin M1	$\leq 0,300$ µg/kg	EU Regulation 915/2023. Concentration factor 6 as for MINSAL Note n. 70600 of 23/12/19
If packaged product (suitability for food contact)	Compliance with mandatory requirements	EC Regulation 1935/2004 - EC Regulation 2023/2006 - EU Regulation 10/2011 - MD 21/03/73 - DPR No. 777/82
Additives	Absence of additives	EC Regulation 1333/2008
Allergens	Compliance with mandatory requirements	EU Regulation 1169/2011
GMO*	Absence of use of GMOs in raw materials	EC Regulation 1829/2003 - EC Regulation 1830/2003
Ionizing radiations	Product not subjected to ionizing radiation	L.D. 94 of 30/01/2001

*GMO: The product is not constituted and does not contain genetically modified organisms in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003.

	PRODUCT TECHNICAL DETAILED SHEET “GRAN MANTOVANO” CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

H. MICROBIOLOGICAL AND CHEMICAL VALUES:

Microbiological values		
PARAMETER	UNIT OF MEASUREMENT	INTERNAL LIMITS (1 S.U.)*
Total Coliforms	CFU/g	< 100
<i>E. coli</i>	CFU/g	< 10
Yeasts	CFU/g	< 10.000
Molds	CFU/g	< 500
<i>Staphylococcus aureus</i>	CFU/g	< 10
<i>Listeria monocytogenes</i>	CFU/25 g	none
<i>Salmonella spp.</i>	CFU/25 g	none
Chemical values		
pH	na	5,68 (average value)
aW	na	0,914 (average value)
Modified atmosphere composition (if present)	%	70 (N ₂) + 30 (CO ₂)

*S.U.: sample units.

	PRODUCT TECHNICAL DETAILED SHEET "GRAN MANTOVANO" CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

I. SIZES/WEIGHT/PRODUCT PACKING

➤ **WHOLE WHEELS**

Average Unit Weight: 37 Kg

Inner packaging: none

Outer packaging:

Type: whole wheel box

Size: mm 470 x 470 x H.270

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 1

Boxes / layer: 5

Boxes / pallet: 25

Pallet type: 80 x 120 – HT-TREATED pallets on customer's demand



➤ **HALF WHEELS**

Average Unit Weight: 18,5 kg

Inner packaging: vacuum plastic bag

Outer packaging:

Type: whole wheel box

Size: mm 470 x 470 x H.270

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 2

Boxes / layer: 5

Boxes / pallet: 20

Pallet type: 80 x 120 – HT-TREATED pallets on customer's demand



	PRODUCT TECHNICAL DETAILED SHEET "GRAN MANTOVANO" CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

➤ **WEDGE IN 1/4th**

Average Unit Weight: about 9,2 Kg

Inner packaging: vacuum plastic bag

Outer packaging:

Type: CT 3

Size: mm 470 x 240 x H.270

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 2

Boxes / layer: 7

Boxes / pallet: 42

Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand



➤ **WEDGE IN 1/8th**

Average Unit Weight: about 4,6 Kg

Inner packaging: vacuum plastic bag

Outer packaging:

Type: CT 3

Size: mm 470 x 240 x H.270

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 4

Boxes / layer: 7

Boxes / pallet: 42

Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand



	PRODUCT TECHNICAL DETAILED SHEET "GRAN MANTOVANO" CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

➤ **WEDGE IN 1/16th**

Average Unit Weight: about 2,4 Kg

Inner packaging: vacuum plastic bag

Outer packaging:

Type: CT 3

Size: mm 470 x 240 x H.270

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 8

Boxes / layer: 7

Boxes / pallet: 42

Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand



➤ **WEDGE IN 1/32th**

Average Unit Weight: about 1,2 Kg

Inner packaging: vacuum plastic bag

Outer packaging:

Type: CT 3

Size: mm 470 x 240 x H.250

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 16

Boxes / layer: 7

Boxes / pallet: 42

Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand



	PRODUCT TECHNICAL DETAILED SHEET "GRAN MANTOVANO" CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

➤ **WEDGE IN 800 g**

Average Unit Weight: about 800 g

Inner packaging: vacuum plastic bag

Outer packaging:

Type: CT 1/4

Size: mm 470 x 240 x H.150

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 11

Boxes / layer: 7

Boxes / pallet: 70

Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand



➤ **WEDGE IN 500 g**

Average Unit Weight: about 500 g

Inner packaging: vacuum plastic bag

Outer packaging:

Type: CT 1/4

Size: mm 470 x 240 x H.150

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 16

Boxes / layer: 7

Boxes / pallet: 70

Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand



	PRODUCT TECHNICAL DETAILED SHEET "GRAN MANTOVANO" CHEESE	Rev. 12 04/10/2024
---	---	-----------------------

➤ **WEDGE IN 300 g**

Average Unit Weight: about 300 g

Inner packaging: vacuum plastic bag

Outer packaging:

Type: CT 1/4

Size: mm 470 x 240 x H.150

Material: cardboard

Closing: white tape

Composition:

Pieces / box: 25

Boxes / layer: 7

Boxes / pallet: 70

Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand



J. LABELING COMPLIANCE:

We hereby declare that all the labels on our products are in compliant whit the features listed on this data sheet.

LATTERIA SOCIALE MANTOVA SOC. AGR. COOP.