

 <b>LATTERIA SOCIALE MANTOVA</b> SOC. AGR. COOP.	<b>PRODUCT TECHNICAL DETAILED SHEET</b> <b>“GRAN MANTOVANO” CHEESE</b>	Rev. 03 04/10/2024
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## A. PRODUCT NAME:

HARD ITALIAN CHEESE "GRAN MANTOVANO"

## B. PRODUCT DESCRIPTION:

Semi-fat hard cheese, cooked and slowly matured, produced with cow's milk from **Italian farms** in compliance with the health and hygiene regulations provided for by national legislation and complying with the hygienic-sanitary requirements of the EC Regulations 852/04 and 853/04. Cheese made by milk coagulation through microbial rennet and slow cooking of the curd kept lying underneath the whey during 30 to 70 minutes at 53-55°C.

The curd had been then placed into some cheese-moulds for about 2 days before it'd been dropped into a full salty vat and kept there for about 14-20 days. Minimum seasoning of 60 days. Naturally lactose-free by natural manufacturing process (content less than 0.1 g/100 g). Naturally gluten-free. **The product is suitable for a vegetarian diet and without preservatives.**

## C. PRODUCT FEATURES:

**Country of origin:** Italy.

**Shape:** cylindrical, slightly convex or almost straight sides, flat faces with a thin rind.

**Sizes:** diameter from 35 to 45 cm, sides height from 18 to 26 cm.

**Weight:** from 24 to 40 Kg per cheese wheel.

**Crust colour:** straw yellow. The crust is edible, it is recommended to scrape off a layer of 2-3 mm thick.

**Paste structure:** finely granular, radial fracture into slivers, just visible holes.

**Paste colour:** white or straw yellow.

**Taste & flavour:** fragrant & delicate.

**Ripening:** Ripening is carried out by keeping the product in a natural environment, with a temperature of 15 to 22°C, for a minimum period of 60 days, humidity of 75-90%. Recommended maturation of more than 6 months.

**Identification:** casein plate showing with indication of approval number IT 05 306 CE.

**Use:** table cheese and grating.

**Intended use:** it is intended for all categories of consumers, except for people intolerant or allergic to milk proteins. 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.**

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**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

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## E. NUTRITIONAL VALUES - *Content on 100 g*

### ENERGETIC VALUE (per 100 g):

kJ 1635		
kcal 390		
▪ Fat	g	30
of which saturates	g	21
▪ Carbohydrate	g	0
of which sugars	g	0
▪ Protein	g	30
▪ Salt	g	1,3

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## F. INGREDIENTS LIST:

INGREDIENT	SOURCE	INGREDIENT'S ORIGIN	QUANTITY - % in end product
<b>MILK**</b>	Raw vaccine	Italy	98,69
SALT	Sea	Italy	1,3
RENNET*	Microbial	France/Denmark	0,01

\* Coagulant enzyme produced by the fermentation of a purified culture of a fungal species *Rhizomucor miehei*.

\*\* *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)	$\leq 40$ 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.

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## H. MICROBIOLOGICAL 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	5,25 (average value)
aW	na	0,922 (average value)
Modified atmosphere composition (if present)	%	70 (N <sub>2</sub> ) + 30 (CO <sub>2</sub> )

\*S.U.: sample units.

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## 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



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➤ **WEDGE IN 1/4<sup>th</sup>**

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 1/8<sup>th</sup>**

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



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➤ **WEDGE IN 1/16<sup>th</sup>**

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 1/32<sup>th</sup>**

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





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➤ **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



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➤ **WEDGE IN 300 g**

<p><u>Average Unit Weight:</u> about 300 g</p> <p><u>Inner packaging:</u> vacuum plastic bag</p> <p><u>Outer packaging:</u></p> <p>Type: CT 1/4</p> <p>Size: mm 470 x 240 x H.150</p> <p>Material: cardboard</p> <p>Closing: white tape</p> <p><u>Composition:</u></p> <p>Pieces / box: 25</p> <p>Boxes / layer: 7</p> <p>Boxes / pallet: 70</p> <p>Pallet type: 80 x 120 - HT-TREATED pallets on customer's demand</p>	
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**J. LABELING COMPLIANCE:**

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

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