



Tre Stelle®

Grana Padano Cheese Wedge 200g



GTIN

059441181038

Material number

21576 12x200 g

Production and conservation methods

Conventional, Pasteurisation

Description

Tre Stelle Grana Padano Cheese is a premium Italian cheese that embodies the rich heritage of Italian cheese-making. This cheese is carefully crafted under strict consortium regulations and aged for a minimum of 16 months to develop its distinctive flavor and texture.

Tre Stelle Grana Padano has a hard and granular texture with a savory and slightly sweet taste. Its nutty and fruity notes make it a versatile cheese that pairs well with a variety of dishes. Whether grated over pasta, risottos, or salads, or enjoyed on its own, Tre Stelle Grana Padano Cheese adds a delightful depth of flavor to your culinary creations.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Country of origin Dairy farm

Italy

3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN

**ARLA
PRO.**
PARTNERS
AT HEART

Ingredients

Unpasteurized milk, Salt, Bacterial culture, Rennet, Lysozyme (from egg white).

Allergens

eggs, milk, Eggs & Products Thereof, Milk & Products Thereof

Nutrition per 30 g

| | |
|---------------|-----------|
| Kcal | 120 kcal |
| kJ | 502.08 kJ |
| Fat | 9 g |
| Saturated fat | 6 g |
| TransFat | 0.2 g |
| Carbohydrate | 0 g |
| Sugar | 0 g |
| Protein | 10 g |
| Sodium | 190 mg |
| Potassium | 40 mg |
| Calcium | 300 mg |
| Iron | 0 mg |