



Tre Stelle®

Grana Padano Cheese Wedge 200g



GTIN	Material number	Production and conservation methods
059441181038	21576 12x200 g	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



Ingredients

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

Allergens

eggs, milk

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