

GTIN

90059441184261

Material number

70547 1x36 kg

Production and conservation methods

Conventional, Pasteurisation

Description

Tre Stelle Grana Padano Cheese is an authentic and flavorful Italian cheese that adds a touch of tradition to your culinary creations. Made from cow's milk, this Grana Padano cheese is carefully crafted and aged to perfection, resulting in a rich and distinctive flavor, featuring a crumbly and granular texture, with savory and nutty notes that deepen over time. It is perfect for grating over pasta, salads, or risotto, adding a delightful burst of flavor to your dishes. Whether used as a topping, a key ingredient, or enjoyed on its own, Tre Stelle Grana Padano Cheese brings the essence of Italian cuisine to your table, offering a truly satisfying cheese experience.

Storage

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

Country of origin Dairy farm

Italy

3. party plant

Ingredients

Unpasteurized milk, Salt, Bacterial culture, Rennet, Lysozyme (from egg white). Rind not edible

Allergens

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

Nutrition per 30 g

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