



Tre Stelle®

# Grana Padano Cheese Wheel 36kg



| GTIN           | Material number | Production and conservation methods |
|----------------|-----------------|-------------------------------------|
| 90059441184339 | 70571 1x36 kg   | 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).

## Allergens

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

| Nutrition per 30 g |          |
|--------------------|----------|
| Kcal               | 120 kcal |
| kJ                 | 1535 kJ  |
| Fat                | 9 g      |
| Saturated fat      | 6 g      |
| TransFat           | 0 g      |
| Carbohydrate       | 0 g      |
| Sugar              | 0 g      |
| Protein            | 10 g     |
| Sodium             | 190 mg   |
| Potassium          | 40 mg    |
| Calcium            | 300 mg   |
| Iron               | 0 mg     |