



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

Nutrition per 30 g	
Kcal	120 kcal
kJ	502.08 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