



GTIN	Material number	Production and conservation methods
90059441184322	70569 1x4 kg	Conventional, Pasteurisation

Description

Tre Stelle Grana Padano Scelto is a premium and carefully selected Italian cheese that offers a truly authentic taste. Made from cow's milk, this Grana Padano cheese is aged to perfection, resulting in a rich and complex flavor profile. Tre Stelle Grana Padano Scelto features a dense and crystalline texture, with savory and nutty undertones. It is perfect for grating over pasta, risotto, or salads, adding a distinctive and flavorful touch to your dishes. The exceptional quality and craftsmanship of Tre Stelle Grana Padano Scelto make it a standout choice for cheese enthusiasts and those seeking an exquisite Italian 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

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN



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	501.6 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