

#### Tre Stelle®

# Grana Padano Scelto Cheese 1kg



**GTIN** 

#### **Material number**

27683 4x1 kg

## **Production and conservation methods**

Conventional, Pasteurisation

# **Description**

90059441183776

Tre Stelle Grana Padano Cheese is a premium Italian cheese that embodies the rich heritage of Italian cheese-making. With its hard and granular texture, this cheese offers a delightful crunch and a rich, nutty flavor. Made from the finest cow's milk and aged for a minimum of 16 months, Tre Stelle Grana Padano Cheese develops its distinct characteristics. Whether grated over pasta, risottos, or salads or enjoyed on its own, Tre Stelle Grana Padano Cheese adds a depth of flavor and a touch of elegance to any dish.

| Shelf life | Storage                                   |  |
|------------|---|--|
| 365 days   | 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

| Kcal          | 120 kcal |
|---------------|----------|
| kJ            | 1674 kJ  |
| Fat           | 9 g      |
| Saturated fat | 6 g      |
| TransFat      | 0.2 g    |
| Carbohydrate  | 0 g      |
| Sugar         | 0 д      |
| Protein       | 10 g     |
| Sodium        | 190 mg   |
| Potassium     | 40 mg    |
| Calcium       | 300 mg   |
| Iron          | 0 mg     |