



Tre Stelle®

## Grana Padano Scelto Cheese 1kg



### GTIN

90059441183776

### Material number

27683 4x1 kg

### Production and conservation methods

Conventional, Pasteurisation

### Description

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.

### 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

**ARLA  
PRO.**  
PARTNERS  
AT HEART

### 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	502.08 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