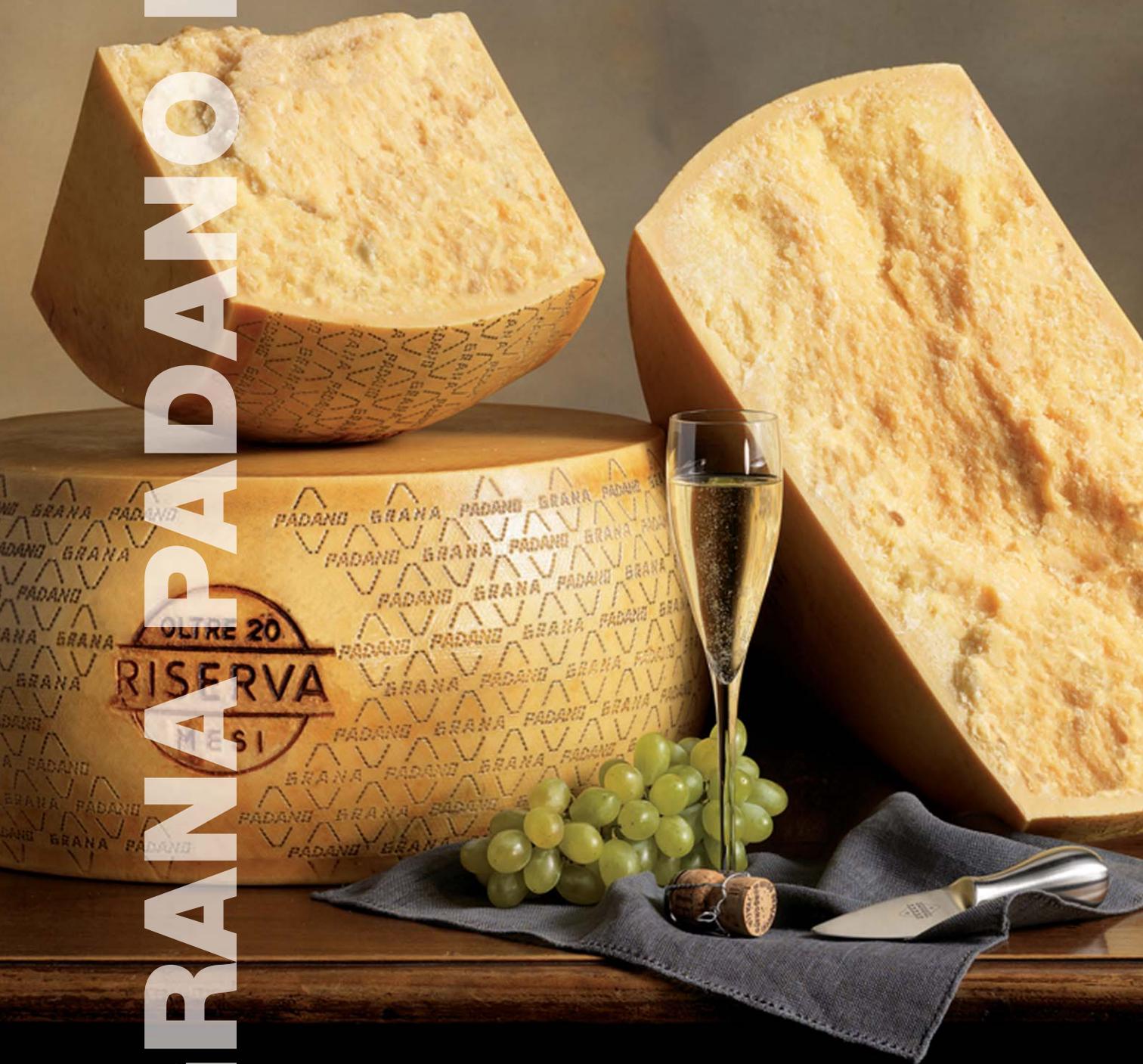


GRANA PADANO PDO



PRODUCT

Grana Padano PDO is produced throughout the year from fresh raw cow's milk, partially skimmed by allowing the cream to rise naturally;

appearance: cylindrical, wheel shaped with flat bases, slightly edged. The diameter is between 35 cm to 45 cm. The slightly convex sides have a height ranging from 18 cm to 25 cm. The hard and smooth rind has a thickness between 4 mm and 8 mm and is dark or natural golden yellow. The structure of the cheese is granular and breaks into flakes when cut;

weight: between 24 kg and 40 kg.

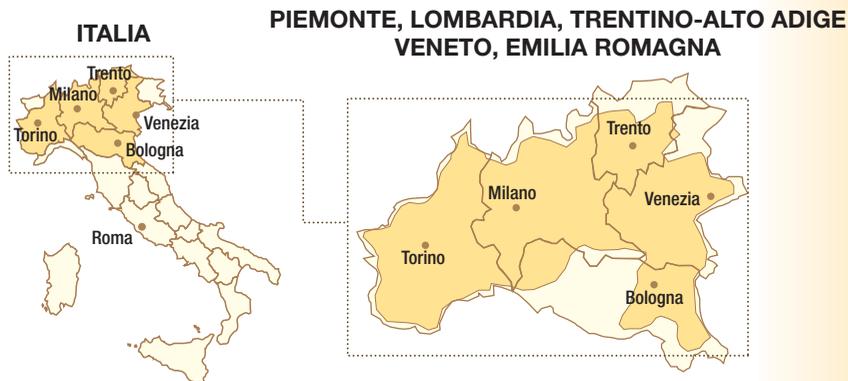
colour: white or straw-yellow.

aroma and flavour: characteristic, fragrant and delicate;

ageing: from a minimum of 9 months to 20 months or more.

PRODUCTION AREA

The production area of Grana Padano PDO is wide and includes the territory of the following provinces: Alessandria, Asti, Biella, Cuneo, Novara, Torino, Verbania, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantova; to the left of Po river, Milano, Monza, Pavia, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venezia, Verona, Vicenza, Bologna; to the right of Reno river, Ferrara, Forlì-Cesena, Piacenza, Ravenna e Rimini, and the following municipalities belonging to the autonomous province of Bolzano: Anterivo, Lauregno, Proves, Senale-San Felice and Trodena.



DENOMINATION MARK



Although Grana Padano is stamped with the words "Grana" and "Padano", in small dash-shaped lozenges, all around the wheel through the moulds when it is produced, it cannot be fire-branded with the "Grana Padano" trademark, also of rhomboidal design, until it has passed strict tests and controls through the Consorzio Tutela Grana Padano's experts at 9 months of ageing. If it does not pass these tests, the whole rind of the wheel will be "etched" so that all the words "Grana" and "Padano" will disappear and the wheel will not be able to be sold as Grana Padano.

As all the rind of the real Grana Padano PDO wheels will have the small lozenges, or the fire-branded trademark, stamped on it, even small pieces of cut cheese will be able to be recognised as Grana Padano PDO. The yellow Grana Padano trademark must also appear on pre-packed portions and ready grated cheese, with the authorisation of the Consorzio.

NORMATIVE REFERENCES



Protected Designation of Origin Acknowledgement: Reg. CE nr. 1107 of 12.06.1996 based on Reg. CE 2081/92 (issued in GUCE (OJEC) L. 148 of 21.06.1996) and Reg. CE nr. 510/2006

Consortium for the Protection of Grana Padano Cheese Acknowledgement: D.M. 24.04.2002 (G.U. nr. 137 of 13.06.1996) - renewal D.M. 16.04.2008 (G.U. nr. 103 of 03.05.2008)

CONTACTS

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