



## TECHNICAL SHEET

### GRAN MORAVIA Hard cheese 4000 g approx. vacuum packed

ST\_ML\_101.04

Revision date: 24/12/2025

Revision nr.: 4

## GENERAL INFORMATION

|                                |                                                                                                                                                                                                                                                      |
|--------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>PRODUCT DEFINITION</b>      | Medium-fat, hard cheese, with cooked paste that was long and slowly matured, produced from pasteurised milk. Cow's milk comes from two daily milkings. The traceability chain "GRAN MORAVIA" is certified by DNV according to UNI EN ISO 22005:2008. |
| <b>INGREDIENTS</b>             | Pasteurised <b>milk</b> , salt, rennet from vegetable culture. Preservative: E 1105 lysozyme protein from <b>egg</b> .                                                                                                                               |
| <b>TREATMENT</b>               | No surface treatment.                                                                                                                                                                                                                                |
| <b>ORGANOLEPTIC PROPERTIES</b> | Shape and size wedges<br>Characteristics hard and brittle paste, with a straw white colour<br>Tasting notes typical of aged cheese, intense but pleasant                                                                                             |
| <b>ORIGIN</b>                  | Origin of milk: Czech Republic                                                                                                                                                                                                                       |
| <b>MODE OF USE</b>             | The storage temperature is between + 3°C and + 7°C.                                                                                                                                                                                                  |
| <b>SHELF-LIFE</b>              | 220 days from the date of packaging                                                                                                                                                                                                                  |



## NUTRITIONAL VALUE (MEDIUM VALUES /100g)

| ELEMENT            | UNIT OF MEASURE | AVERAGE VALUE |
|--------------------|-----------------|---------------|
| Energy             | kJ              | 1573          |
| Energy             | kcal            | 378           |
| Fat                | g               | 28            |
| of which saturates | g               | 20            |
| Carbohydrates      | g               | 0,6           |
| of which sugars    | g               | 0             |
| Protein            | g               | 31            |
| Salt               | g               | 1,4           |

## CHEMICAL REQUIREMENTS

| PARAMETER       | UNIT OF MEASURE | REFERENCE VALUE |
|-----------------|-----------------|-----------------|
| Moisture        | %               | 32 - 38         |
| Fat             | % d.m           | > 32            |
| Protein         | %               | 25 - 35         |
| Sodium chloride | %               | 1,0 - 2,5       |

## MICROBIOLOGICAL REQUIREMENTS

| PARAMETER                        | UNIT OF MEASURE | REFERENCE VALUE |
|----------------------------------|-----------------|-----------------|
| Escherichia coli                 | UFC/g           | < 50            |
| Moulds                           | UFC/g           | < 100           |
| Yeasts                           | UFC/g           | < 1000          |
| Coagulase-positive staphylococci | UFC/g           | < 100           |
| Listeria monocytogenes           | /25 g           | Absent          |
| Salmonella spp                   | /25 g           | Absent          |



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## ELENCO ALLERGENI

| Allergens                                      | Present                             | Cross contamination                 | Source   |
|------------------------------------------------|-------------------------------------|-------------------------------------|----------|
| Cereals containing gluten and products thereof | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Crustaceans and products thereof               | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Eggs and products thereof                      | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Lysozyme |
| Fish and products thereof                      | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Peanuts and products thereof                   | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Soybeans and products thereof                  | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Milk and products thereof                      | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Milk     |
| Nuts and products thereof                      | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Celery and products thereof                    | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Sesame seed and products thereof               | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Sulphur dioxide and sulphites                  | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Lupin and products thereof                     | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Molluscs and products thereof                  | <input type="checkbox"/>            | <input type="checkbox"/>            |          |
| Mustard and products thereof                   | <input type="checkbox"/>            | <input type="checkbox"/>            |          |

## LEGAL REQUIREMENTS

### HACCP

The company works and operates in accordance with the Community regulations contained in the Hygiene Package Reg. 852/2004 and 853/2004 and associated regulations. The company has adopted a system of Hazard analysis and critical control points (HACCP), in order to identify the critical phases for consumer safety and protection. The internal traceability system, according to Reg. 178/2002 and subsequent updates, ensures the traceability of all products.

### TRACEABILITY

The traceability of the product is based on the batch number L YXXX (Y year XXX day Julian calendar), printed on primary and secondary packaging.

### GMO

The product does not form part of the products covered by the regulation of GM food, as required by EC regulations n° 1830/2003 and 1829/2003, since it is considered as a product derived from a metabolic process that converts raw materials. The product does not contain GMO.

### IONIZING RADIATION

The product is not treated with ionising radiation.

### PACKAGING

All the materials in contact with the product shall respect legislative requirements.

## LOGISTICAL INFORMATION

| Item number | Unit/box | Type                | Description        | EAN code       | Package size (LxWxH) mm | Packaging weight (g) | Box/Layer | Layer/Pallet | Box/Pallet |
|-------------|----------|---------------------|--------------------|----------------|-------------------------|----------------------|-----------|--------------|------------|
| 101.04      | 4        | Primary packaging   | Shrink-wrap        | 2633070        | 230x330x110             | 30                   | 9         | 7            | 63         |
|             |          | Secondary packaging | American cardboard | 98001605000049 | 390x260x245             | 428                  |           |              |            |

**PALLET TYPE:** EPAL 1200x800 mm

## PRODUCTION PLANT

Brazzale SpA - Via Pasubio 2, 36010 Zanè (VI) Italia.



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