

Name Grana Padano
Country of origin Italy
Country Indonesia

Date of registration:
18/07/2016



Source: DGIP, Google

Main characteristics/features

Grana Padano is a year-round hard cheese made from unpasteurised semi-skimmed cow's milk. The milk is skimmed by natural methods. It must be ripened for at least 9 months. It has a cylindrical shape, diameter 35-45 cm, side height 18-25 cm, weight 24-40 kg. Hard and smooth skin, with a thickness of 4-8 mm, dark or natural golden yellow. The body of the cheese is of a white or yellowish colour. Sweet-smelling aroma with a subtle flavour. It can be eaten as table cheese or grated, and it is a good melting cheese.

Geographical area

Production and grading areas include the provinces of Alessandria, Asti, Biella, Cuneo, Novara, Turin, Verbania, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantua (to the left of the Po), Milan, Monza, Pavia, Sondrio, Varese, Trento, Padua, Rovigo, Treviso, Venice, Verona, Vicenza, Bologna (to the right of the Reno), Ferrara, Forlì, Cesena, Piacenza, Ravenna and Rimini. Milk production areas cover the entire communes of Anterivo, Lauregno, Proves, Senale-San Felice and Trodena in the autonomous province of Bolzano.

Production/processing

Production of Grana Padano cheese begins with raw milk from cows raised in a specified geographic area. At least 75 % of the dry matter of the cows' daily rations must be produced within the geographical area, and at least 50 % of this dry matter must be fresh forage. Milk must be collected within 24 hrs of the first milking, and produced and processed in the geographical area. At no point can the milk be subject to physical, mechanical or thermal processes which could alter its properties as natural, unprocessed milk. The milk is placed in a bell-shaped copper or copper-lined vessel with natural whey and rennet to coagulate. The resulting curd is granulated and cooked until elastic, at up to 56 °C and allowed to soak completely in whey, in the same vessel, for a maximum of 70 mins after cooking is complete. It is then placed in a special cheese mould, which leaves a trace mark of origin, for at least 48 hrs, before being brined for 14-30 days. The cheese is ripened naturally at temperatures of 15-22 °C for at least 9 months.

Link between product and territory

The unique characteristics and quality of the Grana Padano cheese are due to the specific physical, chemical and microbiological characteristics of the milk used, the way the milk is collected and processed, and the diet of the cows from which the milk is collected, based on animal feed from the local area. The minimum maturation period of 9 months, during which the cheese may not leave the geographic area, ensures the specific climatic conditions required to obtain, through certain enzyme processes, characteristics suitable for Grana Padano cheese.

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Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>
GI rights holder/GI association Consorzio per la Tutela del Formaggio Grana Padano
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Type of product Cheese
Control body Organismo di Controllo Qualità Organismo di Controllo Qualità Produzioni Regolate Soc. Coop.
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Websites