

**Amendment to the rules and specifications laid down for the production of Grana Padano DOP (protected designation of origin) cheese**

TEXT IN FORCE	PROPOSAL FOR A NEW TEXT
<p align="center"><b>Articles 4</b></p>	<p align="center"><b>Articles 4</b></p>
<p>GRANA PADANO DOP cheese is produced from raw cow's milk from cows milked twice a day or from cows milked with free access to an automatic milking system, which respects the characteristics of the milk.</p> <p>The collection of milk must take place <b>within 24 hours from the start of the first milking.</b></p> <p align="center"><b>(OMISSIS)</b></p>	<p>GRANA PADANO DOP cheese is produced from raw cow's milk from cows milked twice a day or from cows milked with free access to an automatic milking system, which respects the characteristics of the milk.</p> <p>Raw milk, stored at the barn and transported, must have a temperature of no less than 8°C.</p> <p>The collection of the milk must take place <b>within 26 hours starting from the first milking at a temperature not exceeding 12°C, with the exception of a single milking collected within two hours after the end of milking.</b></p> <p align="center"><b>(OMISSIS)</b></p>

In **red** the parts to be modified.

In **blue** the parts to be integrated.

N.B: the text “Raw milk, stored at the barn and transported, must have a temperature of no less than 8°C.” is currently an integral part of Article 5, but in the new version of the rules and specifications laid down for the production, it will be moved to Article 4 to ensure uniformity and allow for a more immediate interpretation.