		PRODUCT SPECIFICATION	
Last Revision Date	01/04/2021	Cod. ST/812053/0012/R01	Pag. 13 di 2
Item Code	812053/0012		
Description	FAT STICK D	EX-PAR.REG.PARMAREGGIO 125g x12	

Consumer Unit	
EAN Code	8010721983249
Net Weight (kg)	0,125
Tare Weight (kg)	0,002
Gross Weight (kg)	0,127
Dimensions ( h x l x w) (cm)	2,7 x 10 x 4,3
N. consumer units per case	12
Brand	PARMAREGGIO
Cut (prepacked cheese)	SMOOTH
Nomenclature	04069061
Matured more than (month)	12
Fixed or Random	FIXED

<b>Production Plant</b>	
EC-No of Producer	CE IT 08 76

Packaging Information			
Storage and shipping conditions	Keep refrigerated +4°C/+8°C		
Packaging Mode	PROTECTIVE ATMOSPHERE		
Shelf life (days)	150		
BBD format	DD/MM/YYYY		

TRACEABILITY	
Batch number format	XXLYYDDD
Batch number interpretation	XX = production line
	L = batch (fixed letter)
	YY = year of production
	DDD = production day (chronological day of the year + 99)

SHIPPING UNIT	
EAN Code	08010721983232
Net Weight (kg)	1,500
Tare Weight (kg)	0,120
Gross Weight (kg)	1,620
Dimensions (h x l x w) (cm)	13 x 19 x 14
Cases per pallet	224
Cases per layer	32
Layers per pallet	7
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	106,000
Pallet Gross Weight (kg)	362,880
Incl. Pal. Approx. (Kg)	382,880

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### **Food Denomination - Description**

Parmigiano Reggiano PDO Cheese

Parmigiano Reggiano is a hard cheese obtained from cooked and slowly matured paste. It is made with cow's milk from animals whose feeding mainly consists of forage from the area of origin.

# **Packaging Statement**

The primary packaging is in conformity with national and EU rules concerning packaging in contact with food [Reg.(EC) 1935/2004 and Reg. (EU) 10/2011]

Packaging	
Primary	
Packaging type	Packaging Composition
Packaging	OPA PE

Packaging Composition
Cardboard

Tertiary	
Packaging type	Packaging Composition
Extensible Film	PE

# Storage and transport statement

The storage of raw materials, semi-finished production during the production and finished product complies with the current European legislation.

# **Product Cathegory**

Parmigiano Reggiano PDO Portioned Cheese

### **Origin of Product**

Production area: territory of provinces of Parma, Reggio Emilia, Modena and Mantova on the right back of the River Pò and Bologna on the left back of the river Reno.

Ingredients		
Ingredient	%	Origin
MILK (cow milk)	98,397	Italy (Parmigiano Reggiano Production Area)
Salt	1,6	Europe, Israel
Rennet (Calf rennet)	0,003	Europe, Canada, New Zeland, Australia

### **Additives**

The product contains no additives, colorings, preservatives and flavorings.

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Description	FAT STICK D	EX-PAR.REG.PARMAREGGIO 125g x12	

# **Sensory Characteristics**

Characteristic	Description
Appearance	Paste uniform
Colour	Between light straw- coloured and straw -coloured
Odour	Fragrant, delicate
Flavour	Flavoursome but not pungent
Texture	Finely granular structure, splitting into slivers

# **Microbiological Values**

<b></b>	
Parameter	Value
Listeria monocytogenes	Absent in 25 g
Salmonella sspp.	Absent in 25 g
Staphylococcal enterotoxins	Absent in 25 g
Escherichia Coli	m 100 cfu/g M 1.000 cfu/g n=5 c=2
Coagulase-positive Staphylococci	m 100 cfu/g M 1000 cfu/g n=5 c=2

# **Chemical Values**

Parameter	Value
Fat in dry matter (%)	min. 40
Moisture (%)	28-35

Nutritional Information			
Parameter	Value per 100 g	Value per 20g	
Energy (kJ)	1671	334	
Energy (kcal)	402	80	
Fats (g)	30	6	
of which Saturates (g)	20	4,0	
Carbohydrates (g)	0	0	
of which Sugars (g)	0	0	
Proteins (g)	32	6,4	
Salt (g)	1,6	0,32	

		PRODUCT SPECIFICATION	
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Allergens				
	Present in product			Present in traces (Carry over e/o cross contamination)
	Yes/No	Ingredients	Nature / Function	Yes/No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	No			No
Cructaceans and products thereof	No			No
Eggs and products thereof	No			No
Fish and products thereof	No			No
Peanuts and products thereof	No			No
Soybeans and products thereof	No			No
Milk and products thereof (including lactose)	Yes	Cow Milk	Ingredient	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No			No
Celery and products thereof	No			No
Mustard and products thereof	No			No
Sesame seeds and products thereof	No			No
Sulphur dioxide and sulphites at concentrations of more that 10mg/kg or 10mg/litre expressed as SO2	No			No
Lupine and products thereof	No			No
Molluscs and products thereof	No			No

# **GMO**

In the light of the provisions of Reg. (EC) 1829/2003 and 1830/2003 we state that the above product is free from contamination GMO (excluding accidental or technically unavoidable contamination geneticmaterial up to a limit of 0.9%

referred to the single ingredient) or was not produced from GMOs or containing ingredients produced rom GMOs, including additives and flavorings, or not covered by the application of these Regulations

### **Ionization Statement**

The product was not exposed to ionizing radiation

### **Legal Requirements**

This product complies to the European current legislation regarding residues and contaminants (aflatoxin M1, Pesticides, heavy metals, dioxins, PCB's and radioactivity)