



PRODUCT SPECIFICATION

Last Revision Date	01/09/2024	Cod.	ST/811196/0010/R02	Pag. 1 di 4
Item Code	811196/0010			
Description	PR - GOLDEN TASTE CASKET PAR REG 40m 200g FW x 10			

Consumer Unit

EAN Code	8010721987827
Net Weight (kg)	0,200
Tare Weight (kg)	0,072
Gross Weight (kg)	0,272
Dimensions (h x l x w) (cm)	23 x 15 x 3,2
N. consumer units per case	10
Brand	PARMAREGGIO
Cut (prepacked cheese)	SMOOTH
Nomenclature	04069061
Matured more than (month)	40
Fixed or Random	FIXED

Production Plant

EC-No of Producer	CE IT 08 137 - CE IT 08 76
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Packaging Information

Storage and shipping conditions	Keep refrigerated +4°C/+8°C
Packaging Mode	THERMOFORMED VACUUM PACK
Shelf life (days)	180
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	08010721987810
Net Weight (kg)	2,000
Tare Weight (kg)	0,960
Gross Weight (kg)	2,960
Dimensions (h x l x w) (cm)	16,5 x 28,5 x 21
Cases per pallet	84
Cases per layer	14
Layers per pallet	6
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	114,000
Pallet Gross Weight (kg)	248,640
Incl. Pal. Approx. (Kg)	268,640



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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]

Storage and transport statement

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

Product Cathegory

Parmigiano Reggiano PDO 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
Cow milk	98,397	Italy (Parmigiano Reggiano Production Area)
Salt	1,6	
Calf rennet	0,003	

Additives

The product does not contain any additives, colourings , preservatives and flavourings.

Sensory Characteristics

Characteristic	Description
Appearance	Paste uniform
Colour	Between light straw- coloured and straw -coloured
Odour	Fragrant, delicate
Taste	Flavoursome but not pungent



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Microbiological Values

Parameter	Value
Listeria monocytogenes	Absence in 25 g
Salmonella spp.	Absence 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
pH	5,44 - 5,57

Nutritional Information

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

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Allergens				
	Present in product		Present in traces (Carry over and/or cross contamination)	
	Yes/No	Ingredients	Yes/No	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.	No		No	
Crustaceans 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	No	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, 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 than 10 mg/kg or 10 mg/l in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted as instructions of the manufacturers.	No		No	
Lupin 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)

The product is labeled in accordance with Legislative Decree 109 of 01/27/92 and subsequent amendments and EU Regulation N. 1169/2011. Produced in compliance with the HACCP system.