

PRODUCT SPECIFICATION

Last Revision Date 01/04/2021

Cod. ST/811066/0016/R01

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Item Code 811066/0016

Description PR DEX PAR.REG. 150g FW TFORM x 16

Consumer Unit

EAN Code	8016129000847
Net Weight (kg)	0,150
Tare Weight (kg)	0,005
Gross Weight (kg)	0,155
Dimensions (h x l x w) (cm)	1,5 x 18 x 9
N. consumer units per case	16
Brand	PARMAREGGIO
Cut (prepacked cheese)	SMOOTH
Nomenclature	04069061
Matured more than (month)	12
Fixed or Random	FIXED

Production Plant

EC-No of Producer	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	08016129075425
Net Weight (kg)	2,400
Tare Weight (kg)	0,260
Gross Weight (kg)	2,660
Dimensions (h x l x w) (cm)	12 x 19,5 x 19,5
Cases per pallet	264
Cases per layer	24
Layers per pallet	11
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	147,000
Pallet Gross Weight (kg)	702,240
Incl. Pal. Approx. (Kg)	722,240

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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
Top	OPA PE
Bottom	PE/TIE/PA/EVOH/PA/TIE/PE

Secondary

Packaging type	Packaging Composition
Cardboard	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 Category

Parmigiano Reggiano PDO Portioned Cheese

Origin of Product

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

Parameter	Value
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	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

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Allergens

	Present in product		Nature / Function	Present in traces (Carry over e/o cross contamination)
	Yes/No	Ingredients		Yes/No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized 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	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 than 10mg/kg or 10mg/litre expressed as SO ₂	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 genetic material up to a limit of 0.9%

referred to the single ingredient) or was not produced from GMOs or containing ingredients produced from 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)