

**PRODUCT SPECIFICATION**

Last Revision Date 01/04/2021

Cod. ST/811062/0016/R01

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Item Code 811062/0016

Description PR DEX PAR.REG. 24m 150g FW TFORM x 16

**Consumer Unit**

EAN Code	8010721002049
Net Weight (kg)	0,150
Tare Weight (kg)	0,005
Gross Weight (kg)	0,155
Dimensions ( h x l x w ) (cm)	2 x 20,5 x 10,5
N. consumer units per case	16
Brand	PARMAREGGIO
Cut (prepacked cheese)	SMOOTH
Nomenclature	04069061
Matured more than (month)	24
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	08010721162040
Net Weight (kg)	2,400
Tare Weight (kg)	0,210
Gross Weight (kg)	2,610
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)	689,040
Incl. Pal. Approx. (Kg)	709,040





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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			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
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 <sub>2</sub>	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)