

PRODUCT SPECIFICATION

Last Revision Date 01/04/2021

Cod. ST/811095/0010/R01

Pag. 1 di 24

Item Code 811095/0010

Description PR-PAR.REG.24m VACCHE ROSSE 250g PF x10

Consumer Unit

EAN Code	8010721991770
Net Weight (kg)	0,250
Tare Weight (kg)	0,009
Gross Weight (kg)	0,259
Dimensions (h x l x w) (cm)	3 x 19 x 8,5
N. consumer units per case	10
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 08 137 - CE IT 08 76
-------------------	-------------------------------

Packaging Information

Storage and shipping conditions	Keep refrigerated +4°C/+8°C
Packaging Mode	VACUUM PACK + FOOD PAPER
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	08010721991763
Net Weight (kg)	2,500
Tare Weight (kg)	0,180
Gross Weight (kg)	2,680
Dimensions (h x l x w) (cm)	12,5 x 20,4 x 16,4
Cases per pallet	208
Cases per layer	26
Layers per pallet	8
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	115,000
Pallet Gross Weight (kg)	557,440
Incl. Pal. Approx. (Kg)	577,440

PRODUCT SPECIFICATION

Last Revision Date 01/04/2021

Cod. ST/811095/0010/R01

Pag. 2 di 24

Item Code 811095/0010

Description PR-PAR.REG.24m VACCHE ROSSE 250g PF x10

Food Denomination - Description

Parmigiano Reggiano Vacche Rosse 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
Vacuum Pack	PE/EVA/PVDC
Food Paper	PAPER + PP

Secondary

Packaging type	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 Category

The product is PDO Cheese: pieces

Origin of Product

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

Ingredients

Ingredients	%	Origin
cow milk	98,397	Italy, Parmigiano Reggiano production area, Vacche Rosse milk
Salt	1,6	/
calf rennet	0,003	Animal rennet

Additives

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

PRODUCT SPECIFICATION

Last Revision Date 01/04/2021

Cod. ST/811095/0010/R01

Pag. 3 di 24

Item Code 811095/0010

Description PR-PAR.REG.24m VACCHE ROSSE 250g PF x10

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
Energy (kJ)	1671
Energy (Kcal)	402
Fat (g)	30
of which Saturates (g)	20
Carbohydrates (g)	0
of which Sugars (g)	0
Proteins (g)	32
Salt (g)	1,6

PRODUCT SPECIFICATION

Last Revision Date 01/04/2021

Cod. ST/811095/0010/R01

Pag. 4 di 24

Item Code 811095/0010

Description PR-PAR.REG.24m VACCHE ROSSE 250g PF x10

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)