

PRODUCT SPECIFICATION

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Last Revision Date 01/04/2021 **Cod.** ST/811062/0016/R01

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

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
Тор	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 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

Europe, Canada, New Zeland, Australia

Additives

Rennet (Calf rennet)

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

0,003

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Odour

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Fragrant, delicate

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Sensory Characteristics

Characteristic	Description
Appearance	Paste uniform
	Between light straw- coloured
Colour	and straw -coloured

Flavour Flavoursome but not pungent Finely granular structure, splitting

Texture into slivers

Microbiological Values

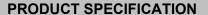
Parameter	Value
Listeria monocytogenes	Absent in 25 g
Salmonella sspp.	Absent in 25 g
Staphylococcal enterotoxins	Absent in 25 g
Escherichia Coli	m 100 cfu/g M 1.000 cfu/g n=5 c=2
Coagulase-positive Staphylococci	m 100 cfu/g M 1000 cfu/g n=5 c=2

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			

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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)

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