

**PRODUCT SPECIFICATION**

Last Revision Date 01/04/2021

Cod. ST/885120/0010-006/R01

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Item Code 885120/0010-006

Description PR PAR.REG.GRATED 60g x10

Consumer Unit

EAN Code	8010721001509
Net Weight (kg)	0,060
Tare Weight (kg)	0,006
Gross Weight (kg)	0,066
Dimensions (h x l x w) (cm)	16,9 x 4 x 12,4
N. consumer units per case	10
Brand	PARMAREGGIO
Cut (prepacked cheese)	
Nomenclature	04062000
Matured more than (month)	12
Fixed or Random	FIXED

Production Plant

EC-No of Producer	CE IT 08 137
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Packaging Information

Storage and shipping conditions	Keep refrigerated +4°C/+8°C
Packaging Mode	RESEALABLE PACKAGING IN PROTECTIVE ATMOSPHERE DOYPACK
Shelf life (days)	90
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	08010721998144
Net Weight (kg)	0,600
Tare Weight (kg)	0,230
Gross Weight (kg)	0,830
Dimensions (h x l x w) (cm)	18,5 x 31,7 x 13,5
Cases per pallet	171
Cases per layer	19
Layers per pallet	9
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	181,500
Pallet Gross Weight (kg)	141,930
Incl. Pal. Approx. (Kg)	161,900



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Food Denomination - Description

Parmigiano Reggiano PDO Grated 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
Bag	PET PE

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

Parmigiano Reggiano PDO Grated Cheese

Origin of Product

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

Ingredients

Ingredients	%	Origin
MILK (cow milk)	98,397	Italy (Parmigiano Reggiano production area)
Salt	1,6	Europe, Israel
Rennet (Animal Rennet)	0,003	Europe, Canada, New Zeland, Australia

Additives

The product contains no additives, colorings, preservatives and flavorings. The product do not contain lipase

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Sensory Characteristics

Characteristic	Description
Appearance	Not crumbly and homogeneous particles with a diameter less than 0.5 mm, not exceeding 25%. Amount of crust: not more than 18%
Colour	Between light straw- coloured and straw -coloured
Odour	Fragrant, delicate
Flavour	Flavoursome but not pungent
Texture	Finely granular structure

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 (%)	25-35

Nutritional Information

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 e/o cross contamination)
	Yes/No	Ingredient	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)