

| <div> <div>CASEIFICI</div> <div>GranTerre</div> </div> | PRODUCT SPECIFICATION |                              |                         |
|--------------------------------------------------------|-----------------------|------------------------------|-------------------------|
|                                                        | Last Revision Date    | 01/09/2024                   | Cod. ST/811071/0012/R03 |
|                                                        | Item Code             | 811071/0012                  |                         |
|                                                        | Description           | PR PAR.REG. 24M 250g FW x 12 |                         |

| Consumer Unit                |               |
|------------------------------|---------------|
| EAN Code                     | 8010721002155 |
| Net Weight (kg)              | 0,250         |
| Tare Weight (kg)             | 0,009         |
| Gross Weight (kg)            | 0,259         |
| Dimensions ( h x l x w) (cm) | 2,5 x 9 x 18  |
| N. consumer units per case   | 12            |
| Brand                        | PARMAREGGIO   |
| Cut (prepacked cheese)       | ROUGH         |
| 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<br>+4°C/+8°C |
| Packaging Mode                  | VACUUM PACK +<br>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<br>(chronological day of the<br>year + 99) |

| SHIPPING UNIT                       |                      |
|-------------------------------------|----------------------|
| EAN Code                            | 08010721742068       |
| Net Weight (kg)                     | 3,000                |
| Tare Weight (kg)                    | 0,210                |
| Gross Weight (kg)                   | 3,210                |
| Dimensions (h x l x w) (cm)         | 12 x 26,5 x 16       |
| Cases per pallet                    | 160                  |
| Cases per layer                     | 20                   |
| Layers per pallet                   | 8                    |
| Pallet type                         | PALLET EPAL<br>USATO |
| Pallet Height (incl.pallet)<br>(cm) | 111,000              |
| Pallet Gross Weight (kg)            | 513,600              |
| Incl. Pal. Approx. (Kg)             | 533,600              |





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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]

Storage and transport statement

The storage of raw materials, semi-finished production during the productio and finished product complies with the current European legislation.

Product Cathegory

Parmigiano Reggiano PDO 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                                      |
|-------------|--------|---------------------------------------------|
| Cow milk    | 98,397 | Italy (Parmigiano Reggiano Production Area) |
| Salt        | 1,6    |                                             |
| Calf rennet | 0,003  |                                             |

Additives

The product does not contain any additives, colourings , preservatives and flavourings.

Sensory Characteristics

| Characteristic | Description                                                           |
|----------------|-----------------------------------------------------------------------|
| Appearance     | Paste uniform<br>Between light straw- coloured<br>and straw -coloured |
| Colour         |                                                                       |
| Odour          | Fragrant, delicate                                                    |
| Taste          | Flavoursome but not pungent                                           |

Microbiological Values

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



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Chemical Values

| Parameter             | Value       |
|-----------------------|-------------|
| Fat in dry matter (%) | min. 40     |
| Moisture (%)          | 28 - 35     |
| pH                    | 5,44 - 5,57 |

Nutritional Information

| Parameter              | Value per 100 g |
|------------------------|-----------------|
| 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             |

Allergens

|                                                                                                                                                                                                                                                | Present in product |             | Present in traces (Carry over and/or cross contamination) |  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|-------------|-----------------------------------------------------------|--|
|                                                                                                                                                                                                                                                | Yes/No             | Ingredients | Yes/No                                                    |  |
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised 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    | No                                                        |  |
| Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, 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 10 mg/kg or 10 mg/l in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted as instructions of the manufacturers. | No                 |             | No                                                        |  |
| Lupin and products thereof.                                                                                                                                                                                                                    | No                 |             | No                                                        |  |
| Molluscs and products thereof.                                                                                                                                                                                                                 | No                 |             | No                                                        |  |



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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)

The product is labeled in accordance with Legislative Decree 109 of 01/27/92 and subsequent amendments and EU Regulation N. 1169/2011. Produced in compliance with the HACCP system.