

PRODUCT DESCRIPTION

PRODUCT TYPE: Parmigiano Reggiano PDO

TRADE NAME: Parmigiano Reggiano PDO.

DESCRIPTION: hard cheese, cooked and slow aging, made from raw milk, semi-skimmed, registered as a Protected Designation of Origin under Reg. (EU) 1151/2012. Naturally lactose-free by natural manufacturing process (content of less than 0.1 g / 100 g). Contains galactose. An eighth of a wheel cut flush and vacuum-packed.

INGREDIENTS: cow milk, salt, rennet.

MATURING: minimum 12 months

SIZE: variable weight from about 4 Kg to about 5 Kg

PRIMARY PACKAGING: vacuum packing plastic film

SECONDARY PACKAGING: maximum n. 4 pieces per carton (carton size approximately 45cm x 26 cm x 26 cm h, paperboard, weight about 500 grams)

METHOD 'OF STORAGE: Store at + 4 ° / + 8 °

SHELF LIFE: 6 months to a maximum of 12 months according to customer requirements

CONSUMER MODE: can be eaten as is or in flakes or grated as an ingredient in food preparations. The rind is edible because it has no treatment; it is recommended in any case the "scraping" before consumption.

INTENDED USE: It is intended for all categories of consumers, except for people intolerant or allergic to milk proteins.

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

CRUST	Natural straw color with a thickness of about 6 mm
ASPECT OF PASTA	Pasta color from pale straw to straw
HOLES	Tiny, barely visible
CONSISTENCY	Tough, pasta finely grainy, flaky.
FLAVOR	Fragrant, delicate, flavorful but not spicy

CHEMICAL CHARACTERISTICS ¹⁾ (average values which may vary with the cheese ripening)

parameter	
Humidity (g/100g)	30
pH	5.45
a _w	0,91

MICROBIOLOGICAL CHARACTERISTICS

Listeria monocytogenes	Absent in 25 g ³⁾
Salmonella spp.	Absent in 25 g ³⁾
Escherichia coli	< 10 UFC/g
Coagulase positive staphylococci	< 100 UFC/g ³⁾
Staphylococcal enterotoxin	Undetectable in 25 g ³⁾

1) data provided from Parmigiano Reggiano Consortium

2) Note of the Ministry of Health DG SAN n 28454 of the 03/07/2013 and appropriate supplementary adjustment (DG SAN n. 30552 of the 17/07/2013)

3) Regulation EC 2073/2005 microbiological criteria for foodstuffs

4) CREA Source: food composition tables (<http://nut.entecra.it/646/tabelle-di-composizione-degli-alimenti.html>)

CONTAMINANTS

Aflatoxins M1	< 0,275 µg/kg (Reg. EC 1881/06 and subsequent updates) ²⁾
Lead	< 0,30 mg/kg (Reg. EC 1881/06 and subsequent updates) Concentration factor 15,15 as attached II D MIPAF 31/07/03
Sum of dioxins (OMS-PCDD/F-TEQ)	2,5 pg/g fat (Reg. EC 1881/06 and subsequent updates)
Sum of dioxins and PCB similar-dioxins (OMS-PCDD/F-PCB-TEQ)	4,0 pg/g fat (Reg. EC 1881/06 and subsequent updates)
Somma di PCB 28, PCB52, PCB101, PCB138, PCB153 e PCB180 (ICES – 6)	40 ng/g fat (Reg. EC 1881/06 and subsequent updates)
Pesticides	Comply with the limits set by Reg. EC 396/2005
Pharmacologically active substances	Comply with the limits set by Reg. EC 37/2010

NUTRITIONAL CHARACTERISTICS (mean values expressed for 100 gr of product) ⁴⁾

Energy value (Kcal / Kjoule)	402 / 1671
Carbohydrate(g)	0
Sugar (g)	0
Fat (g)	30
Saturated fatty acids (g)	20
Protein (g)	32
Salt (g)	1,6
Calcium (mg)	1159

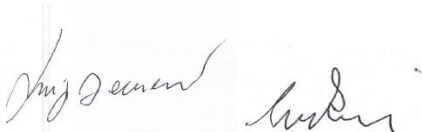
ALLERGENS

Ingredient	Presence (YES/NOT)	Specific name	function
Milk and milk-based products	YES	Semi skimmed milk	ingredient

OGM

The product hasn't been and doesn't contain genetically modified organisms in accordance with the provisions of Reg. EC n. 1829/2003.

APPROVED BY DIRECTOR:



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