

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 Council Reg. (EC) 1151/2012. Naturally lactose-free by natural manufacturing process (content of less than 0.1 g / 100 g). Contains galactose

INGREDIENTS: Cow milk, salt, rennet.

MATURING: minimum 12 months

INDICATIONS: on the rind are given the written originally represented by the mark "Parmigiano-Reggiano" (signs imprinted with the mold brand throughout the form) barefoot, the number of the dairy identification number, month and year of production, CE marking of the dairy and the focus mark imprinted by the Consortium bearing the inscription "CONSORZIO TUTELA PARMIGIANO REGGIANO" on the plate a casein nameplate is attached, indicating the year of manufacture, the words "CFPR" and an alphanumeric code identifies each individual form uniquely.

SIZE: variable weight from 36 kg to 42 kg

DIMENSIONS: diameter of the flat faces 35 to 45 cm; the heel height is 20 to 26 cm.

TYPE OF PACKAGING / PACKING:

- Whole cheeses melted
- Placed on EPAL pallets and wrapped in plastic film (if required)
- Packaged in boxes of 45 x 45 x 27h cm (if required)

LENGTH: up to and beyond 2 years seasoning (Calculated by the month of production) if kept on 16 °C and 80-90% relative humidity.

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. Once sectioned store at + 4 ° / + 8 ° temperatures.

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

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

FORM / APPEARANCE	Cylindrical , with slightly convex or almost straight, with flat sides, slightly raised edge.
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	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

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>)

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⁾

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)
Sum of 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
Proteins (g)	32
Salt (g)	1,6
Calcio (mg)	1159

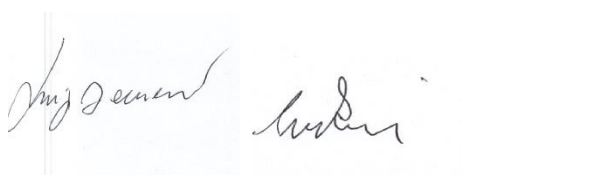
ALLERGENS

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 EC Reg. n. 1829/2003.

APPROVED BY DIRECTOR :



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