	PRODUCT SPECIFICATION		
	Last Revision Date	29/12/2015	Cod. ST/5218/R01
	Item Code	5218	
	Description	Parmigiano Reggiano wheel	

Consumer Unit

EAN Code	
Net Weight (kg)	38,800
Tare Weight (kg)	0,000
Gross Weight (kg)	38,800
Dimensions (h x l x w) (cm)	23 x 0 x 45
N. consumer units per case	1
Brand	NO BRAND
Cut (prepacked cheese)	
Nomenclature	04069061
Matured more than (month)	22
Fixed or Random	RANDOM

Production Plant

EC-No of Producer	
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Packaging Information

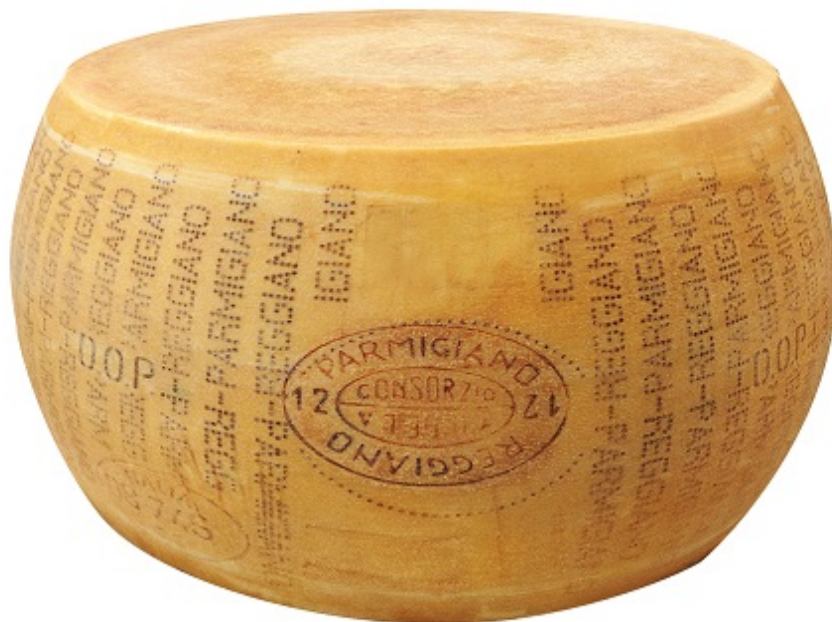
Storage and shipping conditions	Fresh and dry place
Packaging Mode	
Shelf life (days) from the packing date	365
BBD format	DD/MM/YY

TRACEABILITY

Batch number format	MM/YY XXXX
Batch number interpretation	MM= production month
	YY= production year
	XXXX= dairies number


SHIPPING UNIT

EAN Code	98016129052184
Net Weight (kg)	38,800
Tare Weight (kg)	
Gross Weight (kg)	38,800
Dimensions (h x l x w) (cm)	24 x 46 x 46
Cases per pallet	25
Cases per layer	5
Layers per pallet	5
Pallet type	PALLET EPAL USATO
Pallet Height (incl.pallet) (cm)	135,000
Pallet Gross Weight (kg)	970,000
Incl. Pal. Approx. (Kg)	990,000



Food Denomination - Description

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

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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]

Secondary	
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

The product is PDO Cheese: whole

Origin of Product

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

Ingredients


Ingredients	%	Origin
cow milk	98,397	Italy, Parmigiano Reggiano production area
Salt	1,6	Europe, Israel
calf rennet	0,003	Europe, Canada, New Zeland, Australia

Additives

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

Sensory Characteristics

Characteristic	Description
Appearance	Paste uniform
Colour	Between light straw- coloured and straw -coloured
Odour	Fragrant, delicate
Flavour	Flavoursome but not pungent
Texture	Finely granular structure, splitting into slivers

	PRODUCT SPECIFICATION		
	Last Revision Date	29/12/2015	Cod. ST/5218/R01
	Item Code	5218	Pag. 3 di 4
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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 (%)	28-35

Nutritional Information

Parameter	Value per 100 g
Energy (kJ)	1671
Energy (Kcal)	402
Fat (g)	30
of which Saturates (g)	20
Carbohydrates (g)	0
of which Sugars (g)	0
Proteins (g)	33
Salt (g)	1,6

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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
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)