



Caseificio Gennari Sergio & Figli s.r.l.

Via Varra Superiore, 14/a - 43044 Collecchio (PR) Italy

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www.caseificiogennari.it

DATA SHEET "PARMIGIANO REGGIANO" DISOLABRUNA® - Portioned -

DEFINITION: Hard cheese, cooked and slow aging, made from raw partially skimmed milk, registered as a Protected Designation of Origin under the REG. EC 510/2006.

CHARACTERISTIC: the whole cheese from which the portions are originated is cylindrical, weighing about 40 kg, with a diameter from 35 to 45 cm and a height from 20 to 26 cm. The whole cheese is seasoned at a temperature between 10 °C and 21 °C.

MATURATION: variable (from minimum 12 months to 101 months and beyond).

APPEARANCE: straw-colored crust.

COLOR DOUGH: straw.

STRUCTURE: fine grained, flake structure.

FLAVOUR: fragrant, delicate, tasty but not spicy.

CONTENT OF FATS: minimum 32% dry matter.

ACTIVITY WATER: $aw < 0,92$.

INGREDIENTS: cow's MILK, salt, rennet (use of additives is not permitted).

PACKAGING: in vacuum bags.

WEIGHT: variable, according to request (from 250 g to 20 kg (half cheese wheel)).

TERMS OF STORAGE: 6 months from the date of cutting and packaging.

STORAGE TEMPERATURE: 4 - 8 °C.

TRANSPORT: the use of refrigerated trucks (temperature 4 - 8 °C) best preserves the taste of the product.

SECONDARY PACKAGING: cardboard boxes.

TARGET: the product is intended for all categories of consumers, and exclusion of those who are intolerant to ingredients.

CRITERIA FOR USE: the product can be used "raw", grated or portioned, or in food preparations.

ALLERGENS: milk and dairy products (legislative decree 8-2-2006 n.114 - implementation of Directive 2003/89/EC).

GMO: The product is not made and does not contain genetically modified organisms in accordance with the provisions of EC Reg. n.1829/2003 and is in compliance with the European regulations on traceability and labeling of genetically modified foods (Ec Reg. n.1830/2003).

NOTE: Parmigiano Reggiano cheese is naturally lactose-free. It does not contain gluten.



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NUTRITION FACTS (Source: Consortium of Parmigiano Reggiano cheese)

AVERAGE COMPOSITION PER 100 g OF CHEESE

ENERGY	kcal 392 kJ 1633
FAT	g 28,4
of which saturates	g 19
CARBOHYDRATE	g 0
of which sugars	g 0
PROTEIN	g 33
SALT	g 1,6
MOISTURE	g 30,8
CALCIUM	mg 1160
PHOSPHORUS	mg 680
SODIUM	mg 650
POTASSIUM	mg 100
MAGNESIUM	mg 43
ZINC	mg 4
VITAMIN A	µg 270
VITAMIN B1	µg 34
VITAMIN B2	µg 370
VITAMIN B6	µg 110
VITAMIN B12	µg 4,2
VITAMIN PP	µg 55
PANTOTHENIC ACID	µg 320
CHOLINE	mg 40
BIOTIN	µg 23

MICROBIOLOGICAL CHARACTERISTICS

Total bacterial count	<10.000 CFU/g
Total coliforms	<10 CFU/g
Staphylococcus aureus	absent in 1 g
Escherichia coli	absent in 1 g
Molds	<100 CFU/g
Yeasts	<10.000 CFU/g
Salmonella	absent in 25 g
Listeria monocytogenes	absent in 25 g