



PRODUCT
TECHNICAL SHEET

MOD: ST
Ed. 01 Rev. 00
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Filled up and approved by QM

PARMIGIANO REGGIANO DOP

Trading name	Parmigiano Reggiano DOP
Legal name	Half – fat hard cheese
Aging	24 months, select
Producer	IT 9-2559/L CE
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Ingredients	Milk, salt, rennet
Allergens	Milk and other milk products
GMO	Absent
Storage conditions	Store at +4°C
Shelf life	31 days from packaging date
Weight	8kg
Milk origin	Italy

- General characteristics-

Item code	IDA0066
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- Organoleptic characteristics -

Straw – yellow crusted. It tastes fragrant, mild, savoury

- Average nutritional values per 100 gr of product-

Energy Value	kJ	1671
	kcal	402
Fats	g	29,7
	of which saturated fatty acids	19,6
Carbohydrates	g	0
	of which sugars	0
Proteins	g	32,4
Salt	g	1,6

- Microbiological characteristics -

<i>Parameter</i>	<i>Reference value</i>
Total Coliform	<100 ufc/g
Escherichia coli	<10 ufc/g
Staphylococcus coagulase positive	<100 ufc/g
Listeria monocytogenes	Absent in 25g
Salmonella spp.	Absent in 25g

- Chemical – physical characteristics -

<i>Parameter</i>	<i>Reference value</i>
Aw	0,92-0,93
pH	5,25-5,70

- Logistic information-

Primary packaging	Transparent food-quality film
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