



**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
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	From 15°C to 22°C
Shelf life	The whole product has no defined shelf life.
Milk origin	Italy

**- General characteristics -**

Item code	IDA0067
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**- Organoleptic characteristics-**

Straw – yellow crusted. It tastes fragrant, mild, savoury
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**- 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	Assente in 25g
Salmonella spp.	Assente in 25g

**- Chemical – physical characteristics-**

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