

	TECHNICAL SHEET	Codice scheda : 7.4.14 Issued on 14/06/17
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PRODUCT : PARMIGIANO REGGIANO PDO CHEESE 1/4

NOTE : it is a PDO cheese in conformity with D.P.R. n.1269 of 30/10/1955 as amended, certified by the approved inspection body of the Italian Agriculture Ministry

INGREDIENTS : MILK, SALT , RENNET

NOTE : Parmigiano Reggiano PDO cheese is produced following the current legislation in terms of GMO products (EU Reg n° 1829/2003 and Eu Reg n° 1830/2003).

ALLERGENS : as Reg. UE 1169/2011 in the current version , allergens are present in the product as indicated in the below table

Product	Substances in the product for direct addition	Substances in the product accidentally	Contamination resulting from the production cycle
Milk and dairy products	X	/	/

ORGANOLEPTIC PROPERTIES:

Colour: straw yellow

Taste : pleasant, not pungent

Flavor: typical delicate

Consistency : granular

CHEMICAL AND PHYSICAL PROPERTIES (average values based on 100g of product) :

Fat 30 +/-2 %

Carbohydrates: 0 %

Proteins 32 +/-1 %

Fat on dry matter min. 32 %

MICROBIOLOGICAL PROPERTIES:

Total coliforms ufc/g <50

E.coli ufc/g <10

Coag-pos. Staphylococci ufc/g <100

Listeria M. /25g absent

Salmonella spp./25g absent

 SAVIOLA 1897 AZIENDA CASEARIA ITALIANA	TECHNICAL SHEET	Codice scheda : 7.4.14 Issued on 14/06/17
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Average Nutritional values per 100g of product	
Energy	1671 kJ 402 kcal
Fat	30 g
of which:	
saturates	20 g
Carbohydrates	0 g
of which:	
sugars	0 g
Protein	32 g
Salt	1,6 g

PACKED : under vacuum

BEST BEFORE : 360 days

STORAGE CONDITION: (+4°/+6°C) +39,2° / +43° F

Saviola S.p.A