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Wheels

<i><u>Product description</u></i>	<p>General description: half-fat cooked slow-matured hard cheese. It is produced using calf rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk – the product of a natural skimming process</p> <p>Colour (interior): straw-yellow</p> <p>Texture: hard, fine grainy texture, flaky</p> <p>Shape: cylindrical</p> <p>Rind: dark coloured or a natural golden yellow</p> <p>Taste: fragrant, piquant but not spicy</p>
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<u>Properties</u>	Ingredients: Milk - salt - calf rennet					
	Milk sourced from: Italy					
	Ingredient %: 98.57 % milk, 1.4 % salt, 0.03 % rennet					
	<u>Microbiological properties</u>	Analysis	Measurement	Compliance limits	Legal limits	Analysis method
		E.coli	per g	None	None	Petrifilm
		Salmonella	per 25 g	None	None	In-house method
		Listeria monocytogenes	per 25 g	None	None	In-house method
		Coagulase-positive staphylococcus	per g	< 100		In-house method
	<u>Chemical properties</u>	Water	% by weight	< 34		Food Scan
		Fat/dry	% by weight	> 32		Food Scan
NaCl		% by weight	1.0 – 2.0		Food Scan	
pH			5,4 – 5,6			
Aw			0,91 – 0,93			
<u>Typical nutritional values per 100 g of product</u>	Parameter	Average value	Unit of measure	% RDA *		
	Energy	402	kcal	20		
		1671	kJ			
	Fats: total:	30	% per 100 g	43		
	saturated:	20	% per 100 g	100		
	monounsaturated:	9,3	% per 100 g			
	polyunsaturated:	0,8	% per 100 g			
	trans:	1,1	% per 100 g			
	Cholesterol	91	mg/100g	30		
	Proteins	32	% per 100 g	64.0		
Carbohydrates	0	% per 100 g	0.0			
Sugars	0	% per 100 g	0.0			
Salt	1,6	g/100g	27			

* The daily recommended allowance is calculated based on a diet of 2000 kcal

<u>declarations</u>	<p>Self-inspection and traceability system: We hereby declare that we have implemented a food safety self-inspection system (HACCP) and meet EC regulations 178/2000 - 852/2004 - 853/2004 - 2073/2005 as subsequently amended.</p> <p>Analysis: Analyses have been conducted by our in-house laboratory using methods validated on a yearly basis, or have been conducted by an accredited independent laboratory.</p>
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<i>Latteria Soresina Certifications</i>	ISO 9001 CONTROLLED SUPPLY CHAIN DTP 035 CSQA TRACEABILITY IN THE FEED AND FOOD CHAIN UNI EN ISO 22005 BRC IFS	since 1998 since 2003 since 2003 since 2006 since 2006
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<i>Allergens</i>	ALLERGENS	PRESENT	SPECIFIC NAME	TRACES DETECTED	PRESENT IN PRODUCTION FACILITY
	Cereals containing gluten (wheat, rye, barley, oats, emmer, kamut or hybrid strains thereof) and derivatives	NO		NO	NO
	Shellfish and shellfish-based products	NO		NO	NO
	Eggs and egg-based products	NO		NO	NO
	Fish and fish-based products NO	NO		NO	
	Peanuts and peanut-based products	NO		NO	NO
	Soya and soya-based products	NO		NO	NO
	Milk and milk-based products (including lactose)	YES	MILK		
	Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamias and derivatives	NO		NO	NO
	Celery and celery-based products	NO		NO	NO
	Mustard and mustard-based products	NO		NO	NO
	Sesame seeds and sesame seed-based products	NO		NO	NO
	Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l given as SO 2 in the end product.	NO		NO	NO
	Lupin and lupin-based products	NO		NO	NO
	Molluscs and mollusc-based products	NO		NO	NO

<i>GM</i>	In light of the EEC regulations on genetically modified food, n° 1829-1830 of 22/9/03, and the regulations established by the <i>Consorzio del Parmigiano Reggiano</i> association to control production, we hereby declare that the product does not contain GM ingredients.
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