



## Technical Sheet

CVR-STP

Edit by: RSQ

Approved by: Legal Representative

Date:  
01/01/2023

Revision: 1

Page 1 of 3

### GENERAL INFORMATION

|                       |   |
|-----------------------|---|
| Product               | <b>Red Cow Parmigiano Reggiano Cheese portioned 250gr 24 Months</b>   |
| Product Description   | Hard and cooked cheese, slow ripening with raw milk, partially skimmed, registered as a protected designation of origin under EU Regulation 1151/2012   |
| Production area       | Reggio Emilia   |
| Intended use          | The product is intended for general consumption with the exception of allergic subjects to milk and derived products. * See Allergens   |
| Packaging plant       | Parmareggio spa Via Polonia 33 Modena (MO)<br>Parmareggio spa Via Togliatti 34 A-B Quattro Castella (RE)  |
| Packaging plant CEE   | CE IT 08 137<br>CE IT 08 76   |
| Storage after opening | Once opened, store in the refrigerator in suitable glass or plastic containers or wrap in transparent film or polythene paper. It is recommended to consume within 10 days of opening to avoid loss of quality. |
| Preservatives         | Absent  |
| Colorants             | Absent  |
| Seasoning             | Minimum 24 Months   |
| * Allergens           | Parmigiano Reggiano is naturally lactose-free, a natural consequence of the typical process of obtaining the Parmesan Cheese. Contains galactose in quantities of less than 0.01g/100g                          |



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Page 2 of 3

### INGREDIENTS

Cow Milk (Origin: Italy)

Salt

Rennet

### MICROBIOLOGICAL CHARACTERISTICS

| Parameters                       | Target               |
|----------------------------------|----------------------|
| Salmonella spp                   | Absence in 25 grammi |
| Listeria monocytogenes           | Absence in 25 grammi |
| Stafilococchi coagulasi positivi | < 10 ufc/g           |
| Escherichia Coli                 | < 10 ufc/g           |
| Aflatoxins                       | < 50 ng/l            |

### CHIMICAL CHARACTERISTICS

| Parameters     | Target    |
|----------------|-----------|
| PH             | 5.4 – 5.5 |
| a <sub>w</sub> | <0.92     |

### AVERAGE NUTRITIONAL VALUES (100 grams)

|                         |      |      |
|-------------------------|------|------|
| Energy                  | Kj   | 1671 |
|                         | kcal | 402  |
| Fat                     | g    | 30   |
| Of which saturated fats | g    | 20   |
| Carbohydrates           | g    | 0    |
| Of wich sugar           | g    | 0    |
| Proteins                | g    | 32   |
| Salt                    | g    | 1,6  |

### COMMERCIAL CHARACTERISTICS

|                      |  |
|----------------------|--|
| Net Quantity         | 250gr  |
| Type of packaging    | Vacuum + poly paper  |
| Shelf Life           | 270 days from packaging  |
| Conservation Mode    | 4°-8°C   |
| Batch identification | XXLYYDDD<br>XX → Production Line<br>L → Fix<br>YY → Year of Production<br>DDD → Production Date (chronological day + 99) |
| EAN 13               | 8033229441158  |

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Page 3 of 3


| <b>ALLERGENS</b>  | <b>IN THE FINISHED PRODUCT</b>     | <b>IN THE SITE</b>                 |
|---|------------------------------------|------------------------------------|
|   | <b>Y (PRESENCE)<br/>N (ABSENT)</b> | <b>Y (PRESENCE)<br/>N (ABSENT)</b> |
| <b>Cereals containing gluten</b> (Wheat, rye, barley, oats, spelled, kamut or their hybridized strains) <b>and Derived Products</b>   | N                                  | N                                  |
| <b>Crustaceans</b> and crustacea products   | N                                  | N                                  |
| <b>Egg</b> and egg products   | N                                  | N                                  |
| <b>Fish</b> and fish products   | N                                  | N                                  |
| <b>Peanuts</b> and peanuts products   | N                                  | N                                  |
| <b>Soy</b> and soy products   | N                                  | N                                  |
| <b>Milk</b> and milk products <b>(including lactose)</b>  | Y                                  | N                                  |
| <b>Nuts</b> ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), common nuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Western Anacardium</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), Pistachios ( <i>Pistacia vera</i> ), Queensland nuts ( <i>Macadamia ternifolia</i> ) and nuts products | N                                  | Y                                  |
| <b>Celery</b> and celery products   | N                                  | N                                  |
| <b>Mustard</b> and mustard products   | N                                  | N                                  |
| <b>Sesame seed</b> and sesame seed products   | N                                  | N                                  |
| <b>Sulfuric anhydride and sulphites</b> in concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> ;  | N                                  | N                                  |
| <b>Lupins</b> and lupins products   | N                                  | N                                  |
| <b>Molluscs</b> and molluscs products   | N                                  | N                                  |

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|  |                                   |                     |             |                |
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|  |
|--|
| <b>OGM</b>   |
| <p>In light of the provisions of (EC) Reg. 1829/2003 and 1830/2003, we declare that the above product is free from GMO contamination (excluding casual or technically unavoidable contamination with genetic material up to a limit value of 0.9% referred to the single ingredient) or has not been produced from GMOs or does not contain ingredients produced from GMOs including additives and flavourings, or does not fall within the scope of the aforementioned Regulations.</p> |

|   |
|---|
| <b>ETICHETTATURA E PACKAGING</b>  |
| <p>The labeling of the product complies with Reg. CE 1169/11<br/> The primary packaging complies with national and European Union legislation on packaging in contact with food [Reg. (EC) 1935/2004 and Reg. (EU) 10/2011]</p> |

The President  
Marco Prandi