



Technical Sheet

CVR-STP

Edit by: RSQ

Approved by: Legal Representative

Date:
01/06/2023

Revision: 1

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GENERAL INFORMATION

Product	Red Cow Parmigiano Reggiano Cheese portioned 250gr 30 Months
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	Sarca SRL
Packaging plant CEE	IT 08 161 CE
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 30 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



Consorzio Vacche Rosse Soc. Coop. Agr.

Sede Legale Via F.lli Rosselli 41/2 - 42123 Reggio Emilia (RE)

Iscr. Reg. Imprese di RE n. 21040 R.E.A. n. 187610 - Part. IVA 01463760353

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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 _w	<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	360 days from packaging
Conservation Mode	+ - 4°C
Batch identification	XXLYYDDD XX → Production Line L → Fix YY → Year of Production DDD → Production Date (chronological day + 99)

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ALLERGENS	IN THE FINISHED PRODUCT	IN THE SITE
	Y (PRESENCE) N (ABSENT)	Y (PRESENCE) N (ABSENT)
Cereals containing gluten (Wheat, rye, barley, oats, spelled, kamut or their hybridized strains) and Derived Products	N	N
Crustaceans and crustacea products	N	N
Egg and egg products	N	N
Fish and fish products	N	N
Peanuts and peanuts products	N	N
Soy and soy products	N	N
Milk and milk products (including lactose)	Y	N
Nuts (<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
Celery and celery products	N	N
Mustard and mustard products	N	N
Sesame seed and sesame seed products	N	N
Sulfuric anhydride and sulphites in concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ ;	N	N
Lupins and lupins products	N	N
Molluscs and molluscs products	N	N

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OGM

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.

ETICHETTATURA E PACKAGING

The labeling of the product complies with Reg. CE 1169/11

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]

The President
Marco Prandi

Consorzio Vacche Rosse *Soc. Coop. Agr.*

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