



Caseificio Gennari Sergio & Figli s.r.l.

Via Varra Superiore, 14/a - 43044 Collecchio (PR) Italy

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www.caseificiogennari.it

DATA SHEET "PARMIGIANO REGGIANO" **- Whole cheese -**

DEFINITION: Hard cheese, cooked and slow aging, made from raw partially skimmed milk, registered as a Protected Designation of Origin under the REG. EC 510/2006.

SHAPE: cylindrical, slightly rounded or almost straight, with flat sides slightly edged.

DIMENSIONS: diameter flat faces from 35 to 45 cm, height of the heel from 20 to 26 cm.

AVERAGE WEIGHT: 40 kg.

MATURATION: variable (from minimum 12 months to 101 months and beyond).

MATURING TEMPERATURE (whole cheese): between 10 °C and 21 °C (at least 16 °C in summer).

APPEARANCE: straw-colored crust.

COLOR DOUGH: straw.

STRUCTURE: fine grained, flake structure.

FLAVOUR: fragrant, delicate, tasty but not spicy.

CONTENT OF FATS: minimum 32% dry matter.

ACTIVITY WATER: aw < 0,92.

pH: 5,2 - 5,5.

INGREDIENTS: cow's MILK, salt, rennet (use of additives is not permitted).

TERMS OF CONSERVATION: 48 months.

STORAGE TEMPERATURE: room temperature (it is recommended not to exceed 24°C for not causing exudative phenomena).

TRANSPORT: for transports with a duration of less than 48 hours are not necessary conditions of refrigerated temperature (we recommend the use of insulated vehicles to prevent exudative phenomena).

PACKING: pallet, layer pad and plastic film.

TARGET: the product is intended for all categories of consumers, and exclusion of those who are intolerant to ingredients.

CRITERIA FOR USE: the product can be used "raw", grated or portioned, or in food preparations.

ALLERGENS: milk and dairy products (legislative decree 8-2-2006 n.114 – implementation of Directive 2003/89/EC).

GMO: The product is not made and does not contain genetically modified organisms in accordance with the provisions of EC Reg. n.1829/2003 and is in compliance with the European regulations on traceability and labeling of genetically modified foods (Ec Reg. n.1830/2003).

NOTE: Parmigiano Reggiano cheese is naturally lactose free. It does not contain gluten.

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AVERAGE COMPOSITION PER 100 g OF CHEESE

ENERGY	402 kcal
	1671 kJ
FAT	29,7 g
of which saturates	19,6 g
CARBOHYDRATE	0 g
of which sugars	0 g
PROTEIN	32,4 g
SALT	1,6 g
CHOLESTEROL	83 mg
MOISTURE	31,4 g
CALCIUM	1155 mg
PHOSPHORUS	691 mg
SODIUM	650 mg
POTASSIUM	100 mg
MAGNESIUM	43 mg
ZINC	4 mg
VITAMIN A	430 µg
VITAMIN B1	0,03 mg
VITAMIN B2	0,35 mg
VITAMIN B6	0,060 mg
VITAMIN B12	1,7 µg
VITAMIN PP	0,06 mg
VITAMIN E	0,55 mg
VITAMIN K	1,6 µg
PANTOTHENIC ACID	0,320 mg
CHOLINE	40 mg
BIOTIN	23 µg

MICROBIOLOGICAL CHARACTERISTICS

Total bacterial count	<10.000 CFU/g
Total coliforms	<10 CFU/g
Staphylococcus aureus	absent in 1 g
Escherichia coli	absent in 1 g
Molds	<100 CFU/g
Yeasts	<10.000 CFU/g
Salmonella	absent in 25 g
Listeria monocytogenes	absent in 25 g