



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS PARMIGIANO REGGIANO PDO WIRE-CUT PIECES IN VACUUM-PACKED	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

DEFINITION

Hard, cooked and slow-ripening cheese, produced with raw, partially skimmed milk, registered as Protected Designation of Origin in accordance with Reg. (EC) No. 510/2006.

AGING

Minimum 24 months.

SEASONING TEMPERATURE

Between 10 ° C and 21 ° C (at least 16 ° C during the summer).

EXTERNAL ASPECT

Straw-colored crust.

PASTA COLOR

Straw.

STRUCTURE

Minutely grainy, flake fracture.

AROMA

Fragrant, delicate, tasty, but not spicy.

GREASE CONTENT

Minimum 32% on dry matter.

INGREDIENTS

Cow's milk, rennet, salt (the use of additives is not allowed).

PACKAGING

In a vacuum bag.

STORAGE LIFE

180 days.

ALLERGENS

The product belongs to the category "Milk and milk products".

LE NOSTRE CERTIFICAZIONI





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OGM

The product is not made up and does not contain genetically modified organisms.

NOTE

It contains no source of gluten.

MICROBIOLOGICAL CHARACTERISTICS

Total microbial load	<10000	CFU / g
Total coliforms	<10	CFU / g
Staphylococci aurei	absent in 1 g	
Escherichia coli	absent in 1 g	
Molds	<100	CFU / g
Yeasts	<10000	CFU / g
Salmonella	absent in 25 g	
Listeria monocytogenes	absent in 25 g	

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1671 KJ/402 Kcal
Fats	29,7 gr.
of which saturated fatty acids	19,6 gr.
Carbohydrates	0 gr.
of which sugars	0 gr.
Protein	32,4 gr.
Salt	1,6 gr.

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