



PARMIGIANO REGGIANO

IT HAS BEEN CONSIDERED THE KING OF CHEESES FOR NINE CENTURIES. IT IS PRODUCED WITHOUT ANY ADDITIVES. RICH IN PROTEINS, VITAMINS AND CALCIUM, WITH AN EXTRAORDINARY AND AMAZING FLAVOR, UNIQUE IN ITS TEXTURE, IT EXCELS IN EACH OCCASION.

PHYSICAL CHARACTERISTICS

SEASONING: 12 months at least
 "maturo" (between 12 and 18 months)
 "vecchio" (between 18 and 24 months)
 "stravecchio" (between 24 and 36 months)

SIZE: 35-45 cm diam /20-26 cm h

CRUST: thin, natural and edible, not treated

SHAPE: cylindrical with straight or slightly convex sides; flat or almost flat

WEIGHT: 33/40 kg

PASTE: straw yellow color, fine granularity, holes barely visible

TASTE: fragrant, dainty, tasty but not spicy

SIZE	Whole form (variable weight and volume)
CODE	RE10
BRAND	Lucio Stefani
LOGISTICS EAN CODE	9803294784106
LOT EXPRESSION	Number
SEASONING MINIMUM	12 months
STORAGE TEMPERATURE	15 °C
UNIT OF SALE	Loose
HANDLING UNIT	Loose
SANITARY IDENTIFICATION CODE	IT 05 076 CE

INGREDIENTS

COW MILK, SALT, RENNET, FERMENTS. NO PRESERVATIVES.

NUTRITIONAL VALUES

(per 100 g)

ENERGY (kcal / kj)	395/1653
PROTEINS (g)	33
LIPIDS (g)	28,4
FAT IN DRY (%)	32 min
CALCIUM (mg)	1160

PACKAGING			PACKING		
TYPE	GROSS WEIGHT	SIZE	TYPE	GROSS WEIGHT	SIZE LxWxH
Loose	33/40 kg	35-45 cm diam 20-26 cm h	Loose		

PALLET

TYPE	PACKINGS PER LAYER	LAYERS PER PALLET	PACKINGS PER PALLET:	SIZE LXWXH CM:	GROSS WEIGHT	PROTECTION
EPAL pallet	5	4	20	120x80x70,5	720 Kg	Wrapped with ribbon

MICROBIOLOGICAL AND SANITARY CHARACTERISTICS

PARAMETER	AVERAGE VALUES
Total Microbial	< 100 ufc/g
Total Coliforms	< 100.000
Escherica Coli	< 10.000
Stafylococci	Absent in 25 g
Listeria Monocytogenes	Absent in 25 g
Salmonella	Absent in 25 g

CHEMICAL CHARACTERISTICS

PARAMETER	UM	AVERAGE VALUES (100 g)
Acidity	pH	< 5,7
Humidity	%	32

ALLERGENS

ALLERGENS	PRESENCE DUE TO RECIPE OR NATURE OF THE PRODUCT
Milk and dairy products (lactose included)	Yes