

**Technical Sheet****CVR-STP**

Edit by: RSQ

Approved by: Legal Representative

Date: 01/11/22

Revision: 4

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GENERAL INFORMATION

Product	Red Cow Parmigiano Reggiano Cheese portioned
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
Production plant	Consorzio Vacche Rosse (101), Via Fratelli Rosselli, 41/2, 42123 Reggio Emilia (RE) Latteria la Rinascente (703), Via Dante Freddi, 77/1, 42100 San Bartolomeo (RE) Latteria San Pietro(166), Via Malpasso, 1, 42033 Valestra (RE) Latteria La familiare (453), Via S. Prospero 17, 42015 Correggio (RE) Latteria 4 Madonna Varana (1086) , Via Pescarola 544, 41028 Varana di Serramazzone (RE) Latteria 4 Madonne La Giardina (181); Via per Casalgrande 9, Arceto di Scandiano, 42019 Reggio Emilia (RE)
Production Plant CEE	IT 08 639 CE IT 08 932 CE IT 08 600 CE IT 08 438 CE IT 08 270 CE IT 08 431 CE
Packaging Plant	Consorzio Vacche Rosse (101), Via Fratelli Rosselli, 41/2, 42123 Reggio Emilia (RE)
Packaging plant CEE	IT 08 639 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	24 – 30 / 30-40 / +40 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

INGREDIENTS

Cow Milk (Origin: Italy)
Salt
Rennet

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Target
Salmonella spp	Absence in 25 grammi

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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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	+ - 0.5KG ; +-1 KG ; 1/8 of Wheel ; ¼ of Wheel ; ½ of Wheel and other format to be agreed upon with the customer
Type of packaging	Vacuum
Shelf Life	270 days from packaging
Conservation Mode	+ - 4°C
Batch identification	PXXYYZZ P → Fixed letter XX → Year YY → Month ZZ → Day

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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 prodcuts	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 (Amygdalus communis L.), hazelnuts (Corylus avellana), common nuts (Juglans regia), cashew nuts (Western Anacardium), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), Pistachios (Pistacia verera), Queensland nuts (Macadamia ternifolia) 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 prodcuts	N	N

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.

Consorzio Vacche Rosse *Soc. Coop. Agr.*

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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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