

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

Edit by: RSQ

Approved by: Legal Representative

Date: 23/05/18

Revision: 2

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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 and packaging plant	Produced and packaged at Consorzio Vacche Rosse, Via Fratelli Rosselli, 41/2 – 42123 Reggio Emilia
CE Stamp of Producer	IT 08 639 CE
Storage after opening	Store in a refrigerator between 0 and 4 ° C
Preservatives	Absent
Colorants	Absent
Seasoning	24 – 30 / 30-40 / +40 months
* Allergens	Parmigiano Reggiano is naturally lactose-free as a natural consequence of the typical process of obtaining Parmigiano Reggiano. 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
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

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

Tel. 0522 294655 - fax 0522 326402 - e-mail info@consorziovaccherosse.it



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AVERAGE NUTRITIONAL VALUES (100 grams)

Energy	Kj	1671
	kcal	402
Fat	g	30
Of which saturated fats	g	20
Carbohydrates	g	0
Of which 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	180 days from packaging
Conservation Mode	+ - 4°C

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 (Amygdalus communis L.), hazelnuts (Corylus avellana), common nuts (Juglans regia), cashew nuts (Western Anacardium), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), Pistachios (Pistacia vera), 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

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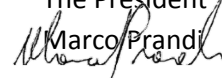
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Sulfuric anhydride and sulphites in concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ ;	N	N
Lupins and lupins products	N	N
Molluscs and molluscs products	N	N

The President

Marco Prandi


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