



TECHNICAL SHEET PRODUCT

Parmigiano Reggiano Cheese vacuum packed

DATE	CUSTOMER
19/01/2022	INALCA

OUR COMPANY INFORMATION	
Boni SpA, Strada Provinciale di Golese 190/A, 43056 Bezze di Torriale, Parma. Tel +39 0521 520611 Fax +39 0521 814937, www.bonispaspa.com, info@bonispaspa.eu	
E.U. HEALTH CODE	IT 08 582 CE
Consorzio of Parmigiano Reggiano authorization	n. 48/2012
ACCREDITATIONS	IFS certificate n° AG/GDO/20/1162
	BRC certificate n° AG/GDO/18/714

PRODUCT INFORMATION	
CATEGORY	Hard Cheeses
PRODUCT	Parmigiano Reggiano cheese vacuum packed
WEIGHT	approx 4,5 Kg
BRAND	-
DESCRIPTION	Semifat hardcheese, with cooked paste and long ripening; produced with unpasteurized cow milk, partially skimmed by natural surfacing. Min. seasoning: 22 months.
CODE ARTICLE	FPR#7SRU
EAN 13	2229541
SIZE UNIT	300x220x120

LOGISTIC INFORMATION		
Case Information	Units for case	2
	Size	466X265X135
	case weight	approx. 18 Kg
Pallet Information	case for layer	7
	layers for palett	7
	case for pallet	49 (max 99)

ORGANOLEPTIC CHARACTERISTIC				
Visual Appearance	Flavour	Paste Colour	Texture	Taste
Yellow gold rind	Pleasant mild smell without any particular aftertaste	White or clear straw yellow	hard cheese paste & granular in texture	Tasty, sweet, not piquant

CONTENTS	
Ingredients	Milk, Salt, Rennet
Allergens	Milk

AVERAGE NUTRITIONAL VALUE for 100g						
Energy	Total Fats	saturated	Carbohydrates	sugars	Protein	Salt
402 Kcal/1671KJ	29,7 g	19,6 g	0,0 g	0,0 g	32,4 g	1,6 g

MICROBIOLOGICAL and CHEMICAL STANDARDS							
L. Monocytogenes	absent/25g	Mould	<150 ufc/g	Staphilococco aureus	<10 ufc/g	Enterobacter	<50 ufc/g
Salmonella spp.	absent/25g	Yeast	<500 ufc/g	Staphilococco Coagulasi +	<10 ufc/g	M1	<275 ppt
Moisture 30-32%	Dry Matter	68-70%	PH 5,37-5,40	Aw 0,91-0,93			

Use Indications	
Uses	Everyone can use this product, except those suffering of allergies/intolerances to its ingredients.
Storage Temperature	+4°/+8°C
Shelf life	180 DAYS
NOTE	-