



COLLA S.p.A.

Sede: Via Sant'Anna, 10 - 29010 Cadeo (Piacenza) - ITALIA

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P. IVA 00348560335 – Cap. Soc. € 8.260.000,00 i.v.

DATE OF ISSUE: 15/09/2022

PARMIGIANO REGGIANO PDO

Grated

1000g - MAP bag

Ingredients: Milk, salt, rennet.

Supply source / raw materials: Parmigiano Reggiano DOP is made in Italy in the territory that is defined by its Production Standards. Milk that is used to produce Parmigiano Reggiano DOP is sourced from farms that are authorized by the Consortium for the Protection of Parmigiano Reggiano that are located in the territory that is defined by its Production Standards.

Batch n°: 4 digits, the first two refer to the number of the week in the year of production, the last two represent the number of the day during the week (e.g. 01= Monday, etc.).

Best before date: DDMMYY

Nutritional specifications: kJ, kcal, fat (of which saturates), carbohydrate (of which sugars), fiber, protein, salt.

Packaging: modified atmosphere in bag.

Shelf life: 90 days total.

Storage temperature: max. +8°C.

Transport temperature: max. +8°C.

Product formulation (average values)

Ingredient	Amount %	Source
Milk	98,396	Italy
Salt	1,6	EU
Rennet	0,004	EU



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Nutritional specifications

Average nutritional values per 100g	
Energy	1671 kJ / 402 kcal
Fat	30 g
of which saturates	20 g
Carbohydrate	0 g
of which sugars	0 g
Fibre	0 g
Protein	32 g
Salt	1,6 g

Chemical and Physical specifications

Parameter	U.M.	Acceptability
Moisture	%	> 25 < 35
Fat	%	> 24
Fat on dry matter	%	> 32
Protein	%	> 25
Calcium	mg/100 g	> 1100 < 1200
Phosphorous	mg/100 g	> 600 < 700
Sodium chloride	%	> 1,20 < 1,90

Microbiological specifications

Parameter	U.M.	Acceptability
E. Coli	CFU /g	≤10
Salmonella spp.	CFU / 25 g	Absent
Listeria Monocytogenes	CFU / 25 g	Absent
Staph. Aureus	CFU /g	≤100
Moulds	CFU /g	≤100
Yeast	CFU /g	≤ 10000



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Organoleptic specifications

Appearance:

The product displays a uniform appearance, typically grated, constituted of fine and dry granules; the grating must be homogenous.

There must not be large flakes or lumps that are formed by product aggregation due to abnormal moisture absorption.

Occasional small aggregates must be easily crumbled when touched.

Color:

Typical, uniform straw yellow. Abnormal colors are absent.

Aroma:

Pleasant, typical of a fresh, well-preserved grated product. Abnormal or foreign odors, such as scab, mildew, musty, or odors indicating an oxidation process under way, are absent.

Flavor:

Pleasant, intense, not excessively salty, pungent or sour. Extraneous taste must be absent.

Allergens: Milk. Naturally free from lactose and gluten.

GMO: Ingredients that are used for the production of Parmigiano Reggiano PDO are not derived from Genetically Modified Organisms.



Flow chart:

