



Maestri formaggiai
dal 1921



COLLA S.p.A.

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

Tel. 0039 0523 501411 r.a - Fax 0039 0523 501450

E-mail: colla@collaspa.it

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

PARMIGIANO REGGIANO PDO

Ageing minimum 24 months

Portioned 1/4 vacuum

Ingredients: Milk, salt, rennet.

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

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), fibre, protein, salt.

Packaging: vacuum in bag.

Shelf life: 180 days total.

Ageing minimum: 24 months.

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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Chemical and Physical specifications

Parameter	U.M.	Acceptability
Humidity	%	> 25 < 35
Fat	%	> 26
Fat on dry matter	%	> 32
Protein	%	> 30
Calcium	mg/100 g	> 1100 < 1200
Phosphorous	mg/100 g	> 600 < 700
Sodium chloride	%	> 1,40 < 1,80

Nutritional specifications - Average nutritional values per 100 g

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

Microbiological specifications

Parameter	U.M.	Acceptability
TVC	CFU/g	< 100000
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 cheese portion must display a characteristic, uniform, wedge appearance; the piece must display a well defined shape, and the surfaces must be adequately definite. Extended alveolations should not be evident, but only micro alveolations. The paste must be composed, free of cracks indicating a rather serious defect such as late swelling. The appearance must be uniform externally and internally, as the slice comes from one wheel. No residues or extraneous parts must be present.

For portions that include partial rind, this must display a thickness included between 4 and 8 mm. The rind must be clearly visible and clean and it must display at least part of the Consortium's mark.

Colour:

It must be straw yellow, not particularly bright. It must be homogeneous along the wedge. The rind is natural golden yellow.

There must be no discernible nuances of abnormal colors or indicating technological or preservation defects such as an imperfect maintenance of the vacuum by the packaging.

Flavour:

The typical taste of the product is fragrant, delicate, yet intense and pleasant. It should not be excessively salty, pungent or sour.

Aroma:

The aroma must be that typical of this type of cheese, delicate, intense, pleasant. Pungent, acidulous or moldy odors must not be perceivable both at the level of the rind and of the paste.

Texture:

The cheese must have a compact but not excessive consistency: the paste must be finely grainy. However, the consistency must not be particularly soft.



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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.



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Flow chart:

