



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS PARMIGIANO REGGIANO PDO	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

INGREDIENTS

Cow's milk, rennet, salt (the use of additives is not allowed).

DEFINITION

Hard cheese, cooked and slow matured, produced with raw, partially skimmed milk, registered as Protected Designation of Origin in accordance with Reg. (EC) No. 510/2006

FORM

Cylindrical, slightly convex or almost straight, with flat, slightly fringed faces.

DIMENSIONS

Diameter of flat faces from 35 to 45 cm; height of the heel from 20 to 26 cm.

MEDIUM WEIGHT

Kg 35/40.

AGING

Minimum 24 months.

SEASONING TEMPERATURE

Between 10 ° C and 21 ° C (at least 16 ° in summer).

EXTERNAL ASPECT

Straw-colored crust.

PASTA COLOR

Straw.

STRUCTURE

Minutely grainy, flake fracture.

AROMA

Fragrant, delicate, tasty, but not spicy

GREASE CONTENT

Minimum 32% on dry matter

ALLERGENS

The product belongs to the category "Milk and milk products". It contains no source of gluten.

LE NOSTRE CERTIFICAZIONI





Alta Salumeria, Altissimi Piaceri

OGM

The product is not made up and does not contain genetically modified organisms.

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1671 KJ/402 Kcal
Fats	29,7 gr.
of which saturated fatty acids	19,6 gr.
Carbohydrates	0 gr.
of which sugars	0 gr.
Protein	32,4 gr.
Salt	1,6 gr.

PALLETIZATION

Product measurements: cm 44 x 23

Carton measures: cm 44 x 26 (h)

N. pieces per carton: 1

LE NOSTRE CERTIFICAZIONI

