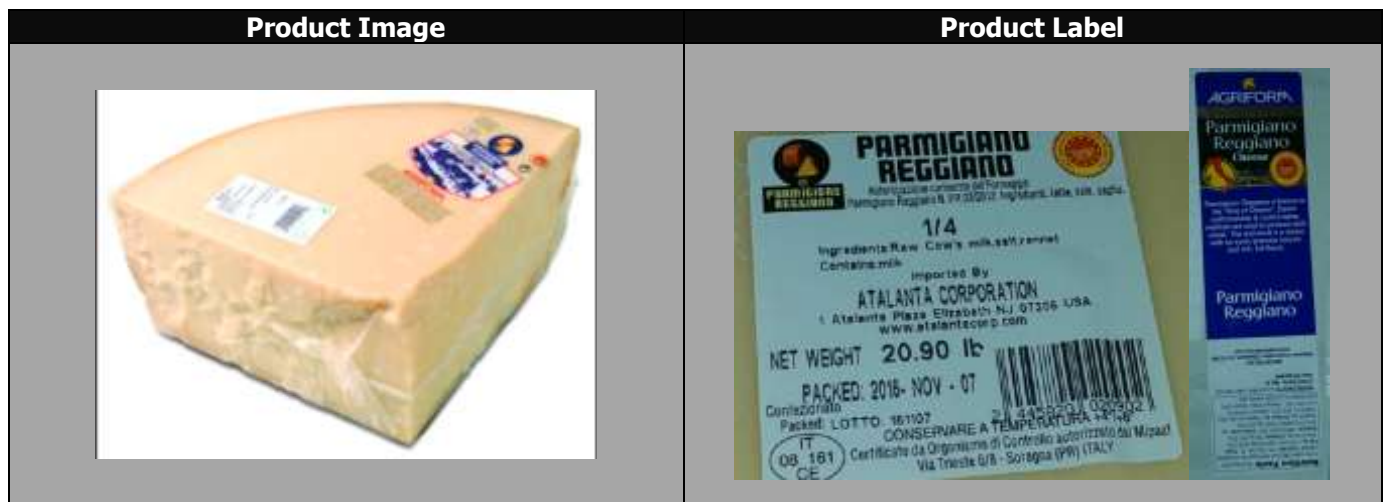


# Product Specification Sheet

## PARMIGIANO REGGIANO, 1/4 ZERTO 1/20 LB

Item Number :	059753	Country of Origin :	ITALY
Pack Size :	1/20 LB	RW or EW weight :	RW
Brand on Box :	ZERTO	Brand on Item:	ZERTO

ON Box	ON Product	UPC :	_____	Date Code :	PACK DATE
		GTIN :	_____	Date Code Format :	YYYY-MMM-DD
		EAN :	_____	Date Code Location:	CASE LABEL/Product Label



### Product Properties

**Ingredient/Product Statement :**

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COW'S MILK, SALT, RENNET.

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**Contains: Milk**

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Kosher (Y/N; Certification)	N	Rind (Y/N)	Y
Halal (Y/N)	N	Rind Edible (Y/N)	N
Organic (Y/N)	N	RBST Free (Y/N)	Y
Piece Count (Case)	1	Preservatives (Y/N)	N
Maturity/Aged	12 MONTHS	Lactose Free (Y/N)	Y
Milk Type	COW	GMO Free (Y/N)	Y
Rennet Type	ANIMAL	Casing (Y/N; Type)	N/A
Special Pre-Order (Y/N)	N	Pasteurized/Thermalized/Raw/Other	RAW

**Shelf Life:**

Shelf Life from Packing	12 MONTHS	Shelf Life if Frozen	N/A
Storage Temperature	33 - 40°	Shelf Life Defrosted	N/A

**Physical Properties:**

<b>Color</b>	STRAW YELLOW
<b>Cheese Type</b>	PARMIGIANO REGGIANO
<b>Aroma &amp; Flavor</b>	FRAGRANT DELCICATE
<b>Texture</b>	HARD, MINUTELY GRANULAR, FORMS SCALES WHEN BROKEN
<b>Appearance</b>	RIND APPEARANCE OIL DARK ORANGE TO GOLDEN YELLOW
<b>Body</b>	
<b>Shape</b>	WHEEL

**Chemical Analysis:**

		<b>Specification</b>	<b>Range</b>
<b>Moisture</b>	%	<b>31</b>	<b>29 – 34</b>
<b>Fat in Dry Matter</b>	%	<b>MIN. 32</b>	
<b>Milk Fat</b>	%		
<b>Salt</b>		<b>1.4</b>	<b>1.3 – 2.3</b>
<b>Water Activity</b>		<b>0.91</b>	<b>0.84-0.93</b>
<b>pH</b>		<b>5.68</b>	<b>5.5 – 5.8</b>
<b>Ash</b>			

**Microbiological Analysis:**

	<b>Unit</b>	<b>Specification</b>	<b>Method</b>
<b>Coliforms</b>	cfu/g	<b>&lt;10</b>	
<b>E. coli.</b>	cfu/g	<b>&lt;10</b>	ISO 16649:2:2001
<b>Yeast</b>	cfu/g	<b>500</b>	
<b>Moulds</b>	cfu/g	<b>500</b>	
<b>Salmonella</b>	cfu/g	<b>ABSENT/25G</b>	AFNOR BIO12/16-09/05-VIDAS
<b>Listeria</b>	cfu/g	<b>ABSENT/25G</b>	AFNOR BIO12/16-09/05-VIDAS
<b>Enterobacteriaceae</b>	cfu/g		
<b>Staphylococcus aureus</b>	cfu/g		
<b>Staphylococcus coagulase</b>	cfu/g	<b>&lt;100</b>	

**Nutritionals**

(\*Daily Value % Based on a 2,000 Calorie Diet)

<b>Serving Size:</b>	<b>100g</b>	<b>Serving Size:</b>	<b>1 inch cube (28g) 1oz</b>	
<b>Servings Per Container:</b>	<b>varied</b>	<b>Servings Per Container:</b>	<b>varied</b>	
	<b>Per Serving</b>	<b>DV%</b>	<b>Per Serving</b>	<b>DV%</b>
<b>Calories:</b>	393		110	
<b>Total Fat (g)</b>	29	43%	8	12%
<i>*Changed from 65-78g :</i>				
<b>Saturated Fat (g):</b>	21	107%	6	30%
<b>Trans Fat (g):</b>	0		0	
<b>Cholesterol (mg):</b>	89	29%	25	8%
<b>Sodium (mg)</b>	643	29%	180	8%
<i>*Changed from 2,400-2,300mg:</i>				
<b>Total Carbohydrate (g)</b>	0	0%	0	0%
<i>*Changed from 300-275g:</i>				
<b>Dietary Fiber (g)</b>	0	0%	0	0%
<i>*Changed from 25-28g :</i>				
<b>Total Sugars (g):</b>	0		0	
<b>Added Sugars</b>	n/a	n/a	n/a	n/a
<b>Protein (g):</b>	32		9	
<b>Vitamin D (mcg)</b>	n/a	n/a	n/a	n/a
<i>*Changed from 400IU (10µg) – 20µg:</i>				
<b>Calcium (mg)</b>	1070	107%	300	30%
<i>*Changed from 1,000-1,300mg:</i>				
<b>Potassium (mg)</b>	n/a	n/a	n/a	n/a
<i>*Changed from 3,500-4,700mg:</i>				
<b>Iron:</b>	0	0%	0	0%

\*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY  
**GaucheGourmet** 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM

## Packaging

<b>Cases Per Pallet</b>	80	<b>Case Dimensions (in.)</b>	8"L x 7"W x 5"H
<b>Block &amp; Tier</b>	10 x 8	<b>Unit Dimensions (in.)</b>	"L x "W x "H
<b>Case Cube (ft<sup>^</sup>)</b>	0.162	<b>Gross Weight (Avg.)</b>	25 lbs
<b>Packaging Type</b>	PLASTIC	<b>Tare Weight</b>	5 lbs
		<b>Net Weight (Avg.)</b>	20 lbs

## Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	No	No
<i>Sesame Seeds</i>	No	No	No
<i>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</i>	<b>Yes; Milk</b>	<b>Yes; Milk</b>	<b>Yes; Milk</b>
<i>Eggs</i>	No	No	No
<i>Fish</i>	No	No	No
<i>Shellfish</i>	No	No	No
<i>Soy (excluding soy oil)</i>	No	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	No
<i>Corn</i>	No	No	No
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	No
<i>Tartrazine</i>	No	No	No

## Case Label



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