

### Product Description

Perfect Italiano™ Parmesan has been manufactured and matured in the traditional way for up to 21 months to guarantee a bold Parmesan flavour for all dishes.

Perfect Italiano™ Parmesan Loaf is cut into 2.5 kg rectangular blocks and presented in a black wax.

### Claims and Trademarks

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### Suggested Uses

- Ideal shaved or shredded over pasta, salads and soups.
- Ideal for Cheeseboards
- The waxed presentation of the cheese makes it perfect for cut and wrap applications

### Ingredients

Pasteurised milk, salt, cultures, enzyme (microbial rennet).

### Allergens & Advisory Statements

Contains: milk

### Nutrition Information

NUTRITION INFORMATION		
Servings per package: 250		
Serving size: 10 g		
	Avg. Quantity per 10 g Serving	Avg. Quantity per 100 g
Energy	154 kJ	1540 kJ
Protein	3.2 g	32.1 g
Fat, total	2.7 g	26.8 g
- saturated	1.9 g	19.5 g
Carbohydrate	LESS THAN 1 g	1.0 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	85 mg	846 mg
Calcium	97 mg (12% RDI*)	977 mg
*Recommended Dietary Intake		

### Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	Yes (Contains Non-Animal Rennet)
Organic Certified	No

### Typical Organoleptic Analysis

Colour	Uniform cream to yellow
Odour	Fresh, clean, free from foreign odours
Flavour	Clean, sharp and piquant, slightly salty and slight lipase flavour, free from foreign taints
Texture	Firm to very hard body, with a slightly open and granular texture

### Typical Microbiological Analysis

Coliforms	< 100 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph	< 50 cfu/g
Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
Listeria	Not Detected/125g

### Typical Chemical Analysis

pH	5.2 - 5.5
Moisture	32.5 - 35.5%
Fat in Dry Matter	39.0 - 44.0%
Salt	2.0 - 2.6%

### Packaging Details

APN No	9300665009037
TUN No	19300665009034
Unit Net Weight	2.5 kg
Packaging Format	Parmesan loaves are coated in a black wax, with a label applied and wrapped in a perforated 'crinkle' wrap polypropylene film and placed in a cardboard carton.
Consumer Unit Dimensions (LxWxH)	280.0 x 90.0 x 90.0 (mm)
Consumer Unit per Trading Unit	4
External Carton Dimensions (LxWxH)	313 x 206 x 206 (mm)
Carton Net Weight	10.0 kg
Carton Gross Weight	11.15 kg
Cartons Per Pallet	60
Layers Per Pallet	3
Cartons Per Layer	20

### Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	365 Days

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### Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Clear Film	Best Before Code	12 MAR 22

### Trading Unit Item

Trading Unit Coding Format	Trading Unit Sample
Best Before Code	12 MAR 22

### Country of Origin

Made in Australia from at least 99% Australian ingredients

### Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.

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