Grated Parmesan 6x2kg



Product Specification - 3404

V06

Issue Date 25/10/2023

PRODUCT DESCRIPTION

A pungent Italian style grated cheese, free flowing with a slightly grainy texture, suitable for cooking or can be directly consumed.

Appearance Pale yellow to yellow **Taste** Sharp, full piquant flavour

INGREDIENTS

Cheese (Pasteurised **MILK**, Salt, Starter Culture, Enzymes (Non-Animal Rennet, Animal Lipase)), Anti-caking Agent (Tapioca Starch, Whey Powder (**MILK**), Sorbic Acid (200)).

ALLERGENS: Contains Milk.

GMO DECLARATION

Maxum confirms this product does not contain or consist of GMO derived ingredients or additives.

COUNTRY OF ORIGIN

Made in Australia with local and imported ingredients.

PACKAGING

Each 2kg block is wrapped in a rewind film formed via heat sealing into a flexible bag.

Unit weight	2kg
Carton weight	12kg
Carton dimensions (h x w x d) mm	250 x 420 x 310
Cartons per pallet	40
Pallet weight	480kg

SHELF LIFE AND BATCH CODING

180 days shelf life when stored under refrigerated conditions.

Each unit is coded with product name, product code, unit weight, best before date, batch code, time stamp.

Each carton is coded with product name, product code, unit qty x unit weight, best before date, batch code.

Batch code: XXXX-XXX-XXX (e.g. 7047157223)

Explanation: product code- batch number- manufacturing line

STORAGE AND HANDLING

Product should be stored and transported at or below 4°C.

DIETARY IMPLICATIONS AND APPROVALS

Halal status	Yes
Kosher status	No
Vegetarian Suitability	No
Vegan Suitability	No

NUTRIONAL INFORMATION

	Average per 100g
Energy	1582 kJ
Protein	24.9 g
Fat, total	19.6 g
 Saturated 	12.7 g
Carbohydrate	25.8 g
- Sugars	8.5 g
Sodium	833.4 mg

TYPICAL CHEMICAL PROPERTIES

	Min	Max	Units
Moisture	30.0	37.0	%
Fat	24.0	26.0	%
pН	5.0	5.4	
Salt	2.4	3.0	%

MICROBIOLOGICAL LIMITS

Coliforms	<100 cfu/g
E. coli	<100 cfu/g
Coagulase positive staphylococci	<100 cfu/g
Yeast and Mould	<100 cfu/g
Salmonella spp.	Absent/ 125g
Listeria monocytogenes	Absent/ 125g

Microbiological testing conducted by a NATA certified laboratory.

EXAMPLE UNIT AND CARTON LABEL



