

SAP No: 3002001

Perfect Italiano™ Shredded Parmesan Cheese, 6 x 1 kg

Fonterra Brands Australia Pty Ltd | Version 5 | Date: 12/12/2019

Product Description

Perfect Italiano™ Parmesan Cheese has been aged up to 21 months to guarantee a bold flavour. Perfect Italiano™ Traditional Shredded Parmesan Cheese is grated finely and packed in a 1 kg sealed plastic barrier bag.

Claims and Trademarks

The PERFECT ITALIANO and FONTERRA DAIRY FOR LIFE logos are trade marks of the Fonterra Group of Companies.

Suggested Uses

- Perfect for pasta, risotto & salads
- Ideal on bruschetta & soups
- Ideal mixed through sauces

Ingredients

Pasteurised Milk, Salt, Cultures, Enzyme (Non-Animal Rennet)

Allergens & Advisory Statements

Contains: Milk

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 100		
Serving size: 10 g		
	Avg Quantity per 10 g Serving	Avg Quantity per 100 g
Energy (kJ)	158 kJ	1580 kJ
Protein	3.3 g	32.6 g
Fat, total	2.7 g	27.2 g
- saturated	1.6 g	16.3 g
Carbohydrate	LESS THAN 1 g	LESS THAN 1 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	85 mg	846 mg
Calcium	95 mg (12 % RDI*)	950 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

Odour	Fresh, clean, free from foreign odours
Flavour	Clean, slightly salty, free from foreign taints
Texture	Open, granular texture, suitable for shredding
Colour	Uniform pale yellow to yellow

Typical Physical Analysis

Functionality	Shreds should be free flowing with minimum of fines
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Typical Microbiological Analysis

Coliforms	< 100 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staphylococci	< 50 cfu/g
Listeria	Absent in 125 g
Salmonella	Absent in 125 g

Typical Chemical Analysis

Moisture	32.5 - 35.5%
Salt	1.9 - 2.4%
pH	5.00 - 5.40

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Packaging Details

APN No:	9300665112652
TUN No:	19300665112659
Unit Net Weight:	1.0 kg
Packaging Format	Product is packed in a gas flushed plastic barrier bag and placed in a cardboard carton.
Consumer Unit Dimensions (LxWxH)	365 x 230 x 50 mm
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	388 x 291 x 183 mm
Carton Net Weight	6.0 kg
Carton Gross Weight	6.6 kg
Cartons Per Pallet	60
Layers Per Pallet	5
Cartons Per Layer	12

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C. Suitable for freezing.
Shelf Life	274 Days
Secondary Storage Conditions	After opening store in an air tight container and keep refrigerated.

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Barrier Film	Best Before Code; Time Code; Line Code	15/01/2015 08:08 S1

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Cardboard Carton	Best Before Code; Time Code; Line Code	15/01/2015 08:08 S1

Country of Origin

Packed in Australia from New Zealand Cheese

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 or for Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated or managed 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.