



SAP No: 3002574

Perfect Italiano™ Dry Grated Parmesan, 4 x 1.5 kg

Fonterra Brands Australia Pty Ltd | Version 6 | Date: 21/6/2021

Product Description

Perfect Italiano™ Grated Parmesan cheese is a grated and dried free flowing parmesan cheese with a traditional sharp, rich, full flavour and aroma.

Perfect Italiano™ Grated Parmesan cheese is packed in a convenient 1.5 kg plastic film.

Claims and Trademarks

100% Parmesan Cheese

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

Suggested Uses

- For a rich, bold & distinctive flavour
- Conveniently grate
- Perfect garnish

Ingredients

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

Allergens & Advisory Statements

Contains: Milk

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Nutrition Information

NUTRITION INFORMATION		
Servings per package: 150		
Serving size: 10 g		
	Avg. Quantity per 10 g Serving	Avg. Quantity per 100 g
Energy	203 kJ	2030 kJ
Protein	4.2 g	42.0 g
Fat, total	3.5 g	35.0 g
- saturated	2.1 g	21.0 g
Carbohydrate	LESS THAN 1 g	LESS THAN 1 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	109 mg	1090 mg
Calcium	122 mg (15% RDI*)	1220 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	Consistent homogenous light yellow. No burnt or browned colours.
Odour	Strong odour, characteristic of Parmesan cheese
Texture	Dry, granular, slightly spongy mouthfeel
Flavour	Sharp, lipolytic flavour, typical of Parmesan cheese

Typical Physical Analysis

Functionality	Free flowing discrete particles. Clumped particles should break loose to fine powder with a slight application of pressure.
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Typical Microbiological Analysis

Coliforms	< 10 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph	< 50 /cfu/g
Yeast	< 100 cfu/g
Mould	< 100 cfu/g
Listeria	Not Detected/125g
Salmonella	Not Detected/125g

Typical Chemical Analysis

Moisture	13.0 - 16.5 % w/w
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Packaging Details

APN No	9300665025105
TUN No	19300665009508
Unit Net Weight	1.5 kg e
Packaging Format	Product is packaged in heat-sealed plastic bags and packed in a corrugated cardboard carton
Consumer Unit Dimensions (LxWxH)	310.0 x 197.5 x 70.0 (mm)
Consumer Unit per Trading Unit	4
External Carton Dimensions (LxWxH)	348 x 238 x 176 (mm)
Carton Net Weight	6.0 kg
Carton Gross Weight	6.3 kg
Cartons Per Pallet	90
Layers Per Pallet	6
Cartons Per Layer	15

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	213 Days
Secondary Storage Requirements	After opening store in an airtight container for best results

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Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Bag	Best Before Words; Best Before Code; Time Code; Line Code	Best Before 20/Nov/21 09:28 L6

Trading Unit Item

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time Code; Line Code	25/Dec/21 07:26 L6

Country of Origin

New Zealand Cheese. Packed in Australia

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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