



Product Specification

BEGA CHEESE LIMITED

RIDGE STREET NORTH BEGA, NSW 2550 AUSTRALIA
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1007790 – DAIRYMONT SHAVED PARMESAN 6x1kg

GENERAL DESCRIPTION

Dairymont Parmesan is a traditional Italian style hard cheese which is generally used for flavour enhancement. Shaved for your convenience.

FACTORY SITE

Packed at Rego No. 2297 (Ridge St, North Bega, NSW 2550)

PRODUCT APPLICATIONS

This product is perfect for enhancing flavours of pasta, pizza and salad.

PRODUCT CHARACTERISTICS

- Natural White To Light Cream Colour
- Strong Parmesan Flavour
- Shaved Profile

INGREDIENTS

Parmesan Cheese (Milk, Salt, Starter Cultures, Enzymes), Anticaking agent (460), Preservative (200).

PACKAGING

Each 1kg unit is gas flushed with carbon dioxide and nitrogen and hermetically sealed in a printed barrier film. 6 units are placed in a carton.

Carton weight (net)	6 kg
Carton weight (gross)	6.39 kg
Bar code (unit)	9 352042 001455
Bar code (carton)	293 52042 00145 9
Ext. dimensions (l x w x h) mm	383 x 288 x 183
m ³	0.0202
Cartons per Pallet	60

COUNTRY OF ORIGIN

Made in Australia from at least 95% Australian Ingredients

SHELF LIFE AND DATE CODING

Shelf life: 274 days.

Each unit & carton shall be coded with:
Best Before: DD/MM/YYYY

STORAGE AND HANDLING

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



DIETARY IMPLICATIONS AND APPROVALS

Religious approval	Halal
Vegetarian suitability	Yes
Allergens	Contains milk

NUTRITION INFORMATION

Serving size: 25 g	
Servings per pack: 40	
	Ave Qty Per 100g
Energy	1510 kJ
Protein	30.6 g
Fat, total	26.2 g
- saturated	17.5 g
Carbohydrate	<1.0 g
- Sugars	<1.0g
Sodium	610 mg

TYPICAL CHEMICAL PROFILE

Moisture	36% max
Fat	28% max
FDM	32% min
Salt	3.0 % max
pH	5.0 - 5.4

TYPICAL MICROBIOLOGICAL PROFILE

Coliforms	< 10 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph.	≤50 cfu/g
Listeria species	ND/125g
Yeast & Mould	≤100 cfu/g

The typical microbiological profile of cheese satisfies the Department of Agriculture & Water Resources & NSW Food Authority requirements as outlined in the Bega Cheese Limited Quality Procedures Manual.