



# Product Specification

BEGA CHEESE LIMITED

RIDGE STREET NORTH BEGA, NSW 2550 AUSTRALIA  
TELEPHONE +61 2 6491 7777 FACSIMILE +61 2 6491 7700

## 1007787 – DAIRYMONT SHREDDED PARMESAN 6X1kg

### GENERAL DESCRIPTION

Parmesan is a traditional Italian style hard cheese which is generally used for flavour enhancement. Shredded 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
- Shredded 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 carton.

Carton weight (net)	6 kg
Carton weight (gross)	6.39 kg
Bar code (unit)	9 352042 001486
Bar code (carton)	293 52042 00148 0
Ext. dimensions (l x w x h) mm	383 x 288 x 183
m <sup>3</sup>	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	37% 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.