

TECNHNICAL DATA SHEET

FORMAGGIO GRATTUGIATO GRAN PRINCIPE 100g

Rev.1 20.04.2019

SUPPLIER IDENTIFICATION

Business Name: BERGAMASCHI s.r.l.

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e-mail: info@bergamaschisrl.com Industry Sector. Dairy Sector Identification CE: IT D436C CE

Self-checking laboratory: EUROFINS PIVETTI SRL

1. PRODUCT DESIGNATION

Name: Formaggio grattugiato Gran Principe 100g

Product type: Mixture of hard cheeses.

2. INGREDIENTS

Hard cheeses to be grated (milk, salt, rennet), Hard Italian cheese (milk, salt, rennet), Preservative: lysozyme from egg) *Milk from EU countries and Milk from NOT EU countries*.

3. ORGANOLPETIC CHARACTERISTICS

Colour: from slightly straw-coloured to straw-coloured

Aroma and taste: delicate, tasty, but not spicy

Aspect: not powdery and similar to manual grating

4. CHEMICAL AND PHYSICAL CHARACTERISTICS

Relative humidity within 35%

pH : 5,0 – 6,0 *Aw*: 0,92 -0,98

5. MICROBIOLOGICAL PARAMETERS

Salmonelle spp: not detectable/25g

Listeria monocytogenes: not detectable/25g

6. NUTRITION FACTS (AVERAGE VALUES) PER 100 g

Energy value: 1644kJ (395 kcal)

Total proteins: 33q

Fats: 29g of which Saturates 20,5g

Carbohydrates: 0,8g of which Sugars 0g

Salt. 1,65g



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7. LOGISTIC CHARACTERISTICS

Identification Number CE: IT D436C CE

Primary packaging: bi-oriented Nylon 15 my /Politene+eva+antist. 70 my

Packaging method: protective atmosphere

Unit: 100g bag Net weight: 100g.

Number of pieces per box: 20 bags of 100g

8. USE AND STORAGE RECOMMENDATIONS

Minimum storage temperature: + 4 °C/ +8 °C

"Use by" date: 120 days

Method of use: the product can be consumed as it is or as an ingredient in cooked culinary

preparations.

9. TRANSPORT MODE

Refrigerated vehicle at + 4 °C/ +8 °C temperature

10. ALLERGENS

Contains milk allergen (raw material) and egg allergen (lysozyme, processing aid)

11.GMO

Our suppliers declare to comply with the regulations in force concerning GMO.

12. LEGAL REFERENCES

Our products are prepared in compliance with the EC Regulations regarding the production, packaging and labelling of dairy products. The self-control system follows the HACCP method and is regularly reviewed as required by the EC Regulation 852/2004, Article 5.



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ALLERGENS INFORMATION

ALLERGENS and its derivates	PRESENCE	ABSENCE	TRACES
Cereals containing gluten		X	
(wheat, rye, barley, oats,			
spelled, kamut)			
Crustaceans		X	
Eggs	Х		
Fish		X	
Peanuts		X	
Soy		X	
Milk	Х		
Raw nuts: almonds, hazelnuts, walnuts, walnuts of cashew nuts, pecan nuts, walnuts Brazil, pistachios, walnuts macadamia		Х	
Celery		Х	
Mustard		X	
Sesame seeds		X	
Sulphur Dioxide and sulphites >10mg/kg in terms of total Sulphur dioxide		Х	
Lupins		X	
Shellfish		Х	