



atalanta
Delivering the Global Harvest

Product Specification Sheet

ITALCO ITEM CODE: RPARW

REGGIANITO, PRIMA 12 MOS

Item Number :	673002	Country of Origin :	LITHUANIA
Pack Size :	1/10 LB	RW or EX weight :	RW
Brand on Box :	PRIMA	Brand on Item:	PRIMA

ON Box	ON Product	UPC :	0 71270 38524 1	Date Code :	Batch Code
		GTIN :	10 0 71270 38524 8	Date Code Format :	12.A.BC
		EAN :		Date Code Location:	Case/Product label

Product Image	Product Label
	
<i>Please get image approved prior to placing.</i>	<i>For approved labels please contact: Repack Labels Available (Y/N): No</i>

Product Properties

Ingredient/Product Statement :

Pasteurized Cow's Milk; Salt; Rennet; Cheese Culture.

Kosher (Y/N; Certification)	N/A	Rind (Y/N)	Yes
Halal (Y/N)	N/A	Rind Edible (Y/N)	No
Organic (Y/N)	N/A	RBST (Y/N)	Yes
Pieces Count (Can/Case)	1	Preservatives (Y/N)	No
Maturity/Aged	Min. 12 Months	Lactose Free (Y/N)	No
Milk Type	Cow	GMO Free (Y/N)	Yes
Rennet Type	Microbial	Casing (Y/N; Type)	N/A
Special Pre-Order (Y/N)	No	Pasteurized/Thermalized/Raw/Other	Pasteurized

Shelf Life:

Shelf Life from Production	1 Year	Shelf Life if Frozen	N/A
Shelf Life Opened	N/A	Shelf Life Defrosted	N/A
		Shelf Life Defrosted & Opened	N/A

Storage Temperature: 33-40 *F

Physical Properties:

Color	Creamy ivory.
Cheese Type	Reggianito.
Aroma & Flavor	Clean, light sharpness, salty, pungent.
Texture	Dry, breakable.
Appearance	Exterior rind, wrapped with polymeric.
Body	Solid, rigid.
Shape	Wheel.
Consistency	Hard.

Chemical Analysis:

	Unit	Specification	Range
Moisture	%	34%	34% +/- 0.5%
Fat in dry matter	%	40%	40% +/- 0.5%
Salt	%	2.0%	2.0% +/- 2.5%
Water Activity	%	.92	
pH	%	5.2	5.2 pH +/- 0.2%

Microbiological Analysis:

	Unit	Specification	Range
Coliforms	cfu/g	N/A	N/A
E. coli.	cfu/g	<100 CFU/g	<100 CFU/g
Salmonella	cfu/g	Negative/25g	Negative/25g
Listeria	cfu/g	Negative/25g	Negative/25g
Staphylococcus Aureus	cfu/g	<100 CFU/g	<100 CFU/g

Nutritionals
(*Daily Value % Based on a 2,000 Calorie Diet)

Serving Size: 100 g Serving Size: 28g
 Servings Per Container: varies Servings Per Container: varies

	Per Serving	DV%
Calories:	367	
Calories from Fat:	225	
Total Fat (g):	26	39
Saturated Fat (g):	17	89
Trans Fat (g):	0	
Cholesterol (mg):	75	25
Sodium (mg):	1085	46
Total Carbohydrate (g):	0	0
Dietary Fiber (g):	0	0
Sugars (g):	0	0
Protein (g):	33	
Vitamin A:	21%	
Vitamin C:	0%	
Calcium:	71%	
Iron:	7%	

	Per Serving	DV%
Calories:	103	
Calories from Fat:	63	
Total Fat (g):	7	11
Saturated Fat (g):	5	25
Trans Fat (g):	0	
Cholesterol (mg):	21	7
Sodium (mg):	304	13
Total Carbohydrate (g):	0	0
Dietary Fiber (g):	0	0
Sugars (g):	0	0
Protein (g):	9	
Vitamin A:	6%	
Vitamin C:	0%	
Calcium:	20%	
Iron:	3%	

Packaging

Cases Per Pallet	160	Case Dimensions (in.)	9.6"L x 9.6"W x 4.2"H
Block & Tier	16 X 10	Gross Weight	12 Lbs
Case Cube (ft[^])	0.224	Tare Weight	2 lbs
Packaging Type	Cryovac	Net Weight	10 lbs

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	Yes	Yes
<i>Sesame Seeds</i>	No	No	No
<i>Milk & derivatives (Specify: milk, casein, whey, etc)</i>	Yes	Yes	Yes
<i>Eggs</i>	No	No	No
<i>Fish</i>	No	No	No
<i>Shellfish</i>	No	No	No
<i>Soy (excluding soy oil)</i>	No	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	No
<i>Corn</i>	No	No	No
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	No
<i>Tartrazine</i>	No	No	No

Supplier No.	S1183
Manufacturer No.	S1183
Audit / Expiry Date	