Product Specification

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BEGA CHEESE LIMITED
RIDGE STREET NORTH BEGA, NSW 2550 AUSTRALIA
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1011120 DAIRY FARMERS PARMESAN SHAVED 6X1KG

GENERAL DESCRIPTION
Dairy Farmers Shaved Parmesan cheese is a traditional Italian style hard cheese, with clean piquant flavour.

FACTORY SITE
Packed at Reg. No. 2297
Bega Cheese, 25-45 Ridge St, North Bega NSW 2550 AUSTRALIA

PRODUCT APPLICATIONS
Perfect for flavour enhancement of pasta, pizza and salads

PRODUCT CHARACTERISTIC
- Natural light cream colour
- Strong Parmesan flavour
- Shaved pieces

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

PACKAGING
Each 1 kg bag is gas flushed and sealed in printed barrier film. Each carton contains 6 x 1kg bags, net weight 6.0 kg.

Bar code (unit)	9 352042 001455
Bar code (carton)	293 52042 001459
Carton weight (net)	6 kg
Carton weight (gross)	6.4 kg
External dimensions, mm (L x W x H)	383 x 288 x 183
m^3	0.020

COUNTRY OF ORIGIN
Made in Australia from at least 95% Australian ingredients.

SHELF LIFE AND DATE CODING
Shelf life: 274 days
Date Code Format:
Best Before: DDMMMYYYY hh:mm L

STORAGE AND HANDLING
Product should be transported and stored refrigerated below 4°C.

DIETARY IMPLICATIONS, APPROVALS & CLAIMS

Religious approval	Halal
Vegetarian suitability	Not suitable
Allergens	Contains milk



NUTRITION INFORMATION

Serving size: 25 g		
Serves per pack: 40	Ave Qty Per Serve	Ave Qty Per 100g
Energy	402 kJ	1610 kJ
Protein	8.3 g	33.5 g
Fat, total	6.9 g	27.6 g
- saturated	4.4 g	17.8 g
Carbohydrate	< 1.0 g	< 1.0 g
- sugars	< 1.0 g	< 1.0 g
Sodium	270 mg	1080 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
Yeast & Moulds	< 50 cfu/g
Salmonella	Absent in 125g
Listeria species	Not detected in 125g

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