	Quality Management System Manual			
	Authorised by: Paul Carageorge		Position Title: General Manager	
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Finished Production Specification – Parmesan

Product Details

PRODUCT NAME	Parmesan Grated/Shaved 1kg
PRODUCT CODE	
PRODUCT DESCRIPTION	Grated pale yellow coloured parmesan.
MANUFACTURER/PACKER (Name & Address) if different from supplier	Agropur Cheese 3500 E. Destination Drive, Appleton. WI 54915
COUNTRY OF ORIGIN STATEMENT	Made in Australia from at least 0% Australian Ingredients
SHELF LIFE	Best Before Date: 120 days from time of processing

Packaging Specifications

SKU Specification			
Weight	1 kg	Packaging Material	LDPE/NYL
Shipper Specification			
Count/Weight	8x1kg	Packaging Type	Cardboard Box

SKU Specification			
Weight	2 kg	Packaging Material	LDPE/NYL
Shipper Specification			
Count/Weight	4x2 kg	Packaging Type	Cardboard Box

Product Details

Ingredient (descending order of quantity)
Parmesan Cheese, Romano Cheese (Pasteurised Milk, salt, starter culture, Enzyme)
Anticaking Agent (Tapioca Starch/Whey Powder)

Product Labelling Details

Coding Primary Packaging	Lot: DDMMYY Best Before: DD-MM-YYYY
Coding Secondary Packaging	Best Before: DD-MM-YYYY
Storage instructions	Store Below 4 ⁰ C



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Nutrition Information

Servings Per Package	200	Serving Size	25g
		Average Quantity Per Serving	Average Quantity per 100g
Energy		317kJ	1270kJ
Protein		6.4g	25.4g
Fat, Total		5.4g	21.4g
Fat, Saturated		4.0g	16.2g
Carbohydrate		Less than 1g	Less than 1g
Sugars		Less than 1g	Less than 1g
Sodium		137mg	550mg
Calcium		175mg (22% RDI*)	710mg


*Recommended Dietary Intake

Allergen Status, Mandatory and Advisory Statements

Peanut and peanut products	No
Crustaceans and their products	No
Fish and fish products	No
Milk and milk products	Yes
Tree nuts and nuts products	No
Sesame Seeds and their products	No
Soybeans and their products	No
Egg and egg products	No
Cereal containing gluten and their products	No
Sulphites	No
Royal Jelly	No
Bee pollen	No
Propolis	No

GMO Status

Requires no GMO labelling under the FSANZ Code.

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Product Criteria

Flavour	A clean slightly acidic flavour with a typical Parmesan Cheese odour. Off and objectionable flavour and odour should be absent.
Appearance	An even pale-yellow coloured grated cheese.
Texture	Firm body
Product Defects	
Nil evidence of off odours, objectionable flavours or taints	
Nil evidence of foreign bodies - e.g.. Dirt, grease, glass, metal, insect, plastic	
Nil evidence of discolouration	
Nil evidence of physical damage, product not shredded evenly	
Packaging Defects	
Nil evidence of broken or poor sealing	
Nil evidence of rips, tears, perforations, cuts, seal damage on packaging	
Nil date coding illegality	
Nil evidence of tampering, effective tamper evidence must be in place	
Nil evidence of non-conformance to net weight statement	
Compositional Standards	
Test	Typical Value
Moisture	47.3%
Fat	21%
Salt	1.4%
pH	5.3

Microbiological Limits

NSW Food Safety Scheme Requirements
Product is to be tested every 10 batches

E. coli	L. monocytogenes		Salmonella
Not exceeding 10 cfu/g	Not detected in 25g	Not exceeding 100cfu/g	Not detected in 25g

General Microbiological Limit

Micro-organism	Limit
E. Coli	<10cfu/g
Listeria Monocytogenes	ND in 25 g
Salmonella	ND in 25 g
Coagulase +ve Staph	<100 cfu/g
Yeast and Mould	<500 cfu /g