

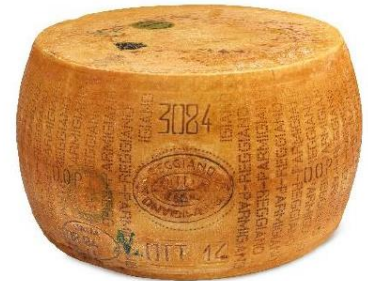
ITEM CODE: FC3181



EMILIA ROMAGNA

Parmigiano Reggiano D.O.P. 3084

Located on the border between the Parma and Tuscany Apennines, the dairy of Ravarano Casaselvatica has always produced one of the best Parmigiani. Parmesan aged 24 months is a masterpiece. In the silence of warehouses, the shapes run in long lines. Left to rest on wooden boards, the outside of the cheese dries to form a natural crust, without treatments on which the famous brand will be stamped. That of Parmesan is a long slow story that flows at the natural rhythm of the seasons. The minimum maturing period is 12 months and it is only at that point that will be possible to tell if each individual form will be able to retain the name that was originally given to it. Maturing will continue for other 18 months.



NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy	1646 KJ/392 Kcal
Fats	28.4 g with a saturated fat content: 18.7 g
Carbohydrates	0 g with a sugar content: 0 g
Protein	33 g
Salt	1.39 g
Calcium	1160 mg
Phosphorus	680 mg
Sodium	650 mg
Potassium	100 mg
Magnesium	43 mg
Zinc	4 mg
Vitamin A	270 mcg
Vitamin B1	34 mcg
Vitamin B2	370 mcg
Vitamin B6	110 mcg
Vitamin B12	4.2 mcg
Vitamin PP	55 mcg
Pantothenic acid	320 mcg
Choline	40 mg
Biotin	23 mcg



Seasoning over 30 months

Weight: 5 Kg

INGREDIENTS:

Raw cow's milk, salt, rennet

INEDIBLE RIND

RAW MATERIAL: whole raw cow's milk in accordance with REG. CE 853/2004

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 - 8 °C

MILK'S ORIGIN: Italy NO GMO

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
5 Kg	1	On demand	On demand	//	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical whit flat faces

RAW MATERIAL: It is prepared with the milk of the production area derived from cows fed without use of silage (fermented forage), used raw, without any additive and with the addition of only natural whey and calf rennet ferment.

Chemical Characteristics

HUMIDITY: 30.8 %

DRY MATTER: 69.2 %

FAT IN DRY MATTER: 48 %

Organoleptic characteristics

From light straw yellow to straw yellow. Structure grainy, soluble and crumbly. In matured forms it is characteristic the presence of white granules of amino acids of measurements of 2-4 mm in diameter.

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)

Production Technologies

Every day, the milk from the evening milking is left to rest until morning in large tanks, where the fat emerges spontaneously, for the production of butter. Together with the whole milk of the morning milking, just arrived from farms skimmed milk in the evening is then poured in typical copper boilers shaped like an inverted bell, with the addition of calf rennet and whey, rich in natural lactic ferments obtained from the processing of the previous day. The milk coagulates in about ten minutes. The curd that presents itself is fragmented into tiny granules thanks to an ancient tool said thorn. Is at this point that enters the fire, for a cooking that reaches 55 degrees Celsius, after which the granules caseous precipitates to the bottom of the boiler forming a single mass. After about fifty minutes, the cheese mass is extracted, with skilful movements, by the dairyman. Cut into two parts and wrapped in the typical canvas, the cheese is introduced into a cylindric mold that will give its final form. With the application of a casein plate, each form is marked with a unique number and progressive that accompany just like an identity card. After a few hours, a special band with trademark affects the shape the month and year of manufacture, serial number that identifies the dairy and the unmistakable written in dots on the whole circumference of the forms, which in a few days away are immersed in a saturated solution of water and salt. It is a salting absorption in less than a month concludes the production cycle and opens the equally fascinating seasoning. In the silence of stores forms chase each other in long lines. For each of them about 600 liters of milk were needed, and the constant engagement of farmers and dairymen. But the work continues. Let rest on wooden planks, the outer part of the cheese dries forming a natural crust, without treatments, thus perfectly edibility. That Parmigiano – Reggiano is a long story, but is also a history of slow, flowing to the natural rhythm of the seasons. The minimum aging is indeed of twelve months, and it is only then that you can tell if each shape can shape can keep the name that was originally imprinted.