



PARMIGIANO REGGIANO IN FIGURES 2018

3,699,695 wheels produced (3,650,562 in 2017, change of 1.35%) corresponding to 147,692 tons

5 provinces of the area of origin (Parma, Reggio Emilia, Modena, Mantua right of the river Po, Bologna left of the river Reno) where forage is grown, milk is produced and processed into cheese, maturation and packaging take place

ZERO silage (the use of fermented forage to feed cattle is forbidden)

ZERO additives and preservatives in all phases of production

13.5 litres of milk to produce 1 Kg of cheese

It takes **520** litres to produce a wheel

39.9 kg average weight of 1 wheel

2,820 farms supplying milk to the dairies (2,893 in 2017)

265,000 cattle of more than 24 months of age for milk production

1.92 million tons of milk produced

15.9% of Italian milk production

330 producing dairies (335 in 2017)

1.4 billion euro estimated turnover at production

2.4 billion euro turnover at consumption

50,000 people involved in the production supply chain

54,360 tons exported* (51,500 tons in 2016, +5.5%)

40.1% export share

Source: Parmigiano Reggiano Consortium – www.parmigianoreggiano.it