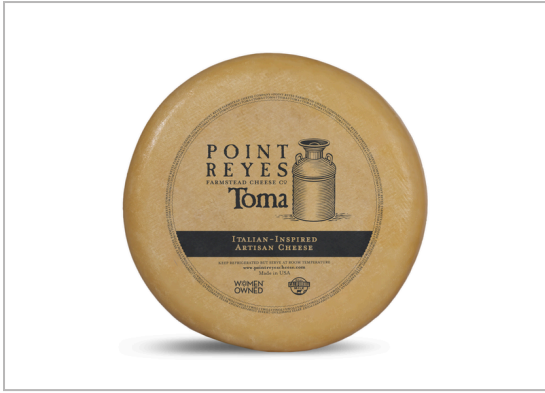


27616 - Toma Wheel



In Italian, Toma means “wheel of cheese made by the farmer herself.” What better way to describe this, our most versatile, any time, any table cheese. All natural, pasteurized, semi-hard table cheese with a waxed rind. Made from pasteurized, rBST-free cows' milk. Made with microbial (vegetarian) rennet. Aged for 90 days. Gluten Free. Wedges are individually vacuum sealed. **TASTING NOTES:** S...



MARKETING

In Italian, Toma means “wheel of cheese made by the farmer herself.” What better way to describe this, our most versatile, any time, any table cheese. All natural, pasteurized, semi-hard table cheese with a waxed rind. Made from pasteurized, rBS

Nutrition Facts

160 Servings per container

Serving Size 28 g

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 9 g	14%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 210 mg	9%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 220 mg	20%
Iron 0 mg	0%
Potassium 20 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
52100		90827615000019		1/10 LB			
Brand		Brand Owner		GPC Description			
Point Reyes		Point Reyes Farmstead Chs		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
10.55 LBR	10 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9.63 INH	9.63 INH	4.25 INH	0.23 FTQ	16x09	326 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

keep refrigerated-----

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cultured Pasteurized Cows' Milk, Kosher Salt, Enzymes. Enzyme (rennet) is microbial, classified as vegetarian by the FDA

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PREPARATION & COOKING SUGGESTIONS

Remove the outer wax coating from the wheel by slicing off with a chef's knife or peeling off. Then allow Toma to come to room temperature, or shred to use into a delicious recipe.

SERVING SUGGESTIONS

Toma is excellent for melting into pasta, risotto or in grilled cheese sandwiches. Grate on top of grilled vegetables, burgers or soups. Pair with sweet (peaches, fruit compotes), savory (toasted nuts, sautéed greens).

MORE INFORMATION