

Imported

1760 - Parmigiano Reggiano Wheel



Parmigiano-Reggiano is a semi-fat hard cheese. It is produced using calf rennet with acidity developed naturally during fermentation. It's made from semi skimmed cow's milk, the product of a natural skimming process. The inner color is straw yellow, while the rind is dark colored or natural golden yellow as well. Parmigiano Reggiano taste is fragrant, piquant but not spicy.



MARKETING

Parmigiano-Reggiano is a hard, dry cheese made from skimmed or partially skimmed cow's milk. It has a hard pale-golden rind and a straw-colored interior with a rich, sharp flavor.

Nutrition Facts

1 Servings per container	
Serving Size	30.0 GR
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 10 g	43%
Saturated Fat 7 g	100%
Trans Fat 0.36 g	
Cholesterol 30 mg	30%
Sodium 0 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 10 g	
Vitamin D 0.3 mcg	30%
Calcium 330 mg	30%
Iron 0 mg	0%
Potassium 36 mg	0.01%

* 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		
UCI5315		98004673804281		1/80 LB		
Brand		Brand Owner		GPC Description		
Imported		Boni Spa		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
90.29 LBR	80 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.5 INH	18 INH	10 INH	1.93 FTQ	05x06	292 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 at 37 F-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

Milk, salt, calf rennet

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PREPARATION & COOKING SUGGESTIONS

No preparation needed

SERVING SUGGESTIONS

sliced, cut in small pieces, grated on pasta. Served alone, Parmigiano cheese can be accompanied by a drizzle of honey, dried or fresh fruit, or cured meat. The mild flavor makes Parmigiano a fairly wine-friendly cheese.

MORE INFORMATION