

31688 - Parmesan Grated

Parmesan is a hard, domestic cheese made through natural fermentation of cow's milk. The cheese has a mild, nutty, flavor. Parmesan cheese is cured for a minimum of 12 months to develop the flavor, color and texture that are characteristic of aged Parmesan. Grated Cheese cups are gas-flushed and hermetically sealed in polypropylene cups, with twelve 10-ounce cups packed per case. T...



MARKETING

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Nutrition Facts

56 Servings per container

Serving Size 5.0 GR

Amount Per Serving
Calories 20

% Daily Value*

Total Fat 1.5 g 2%

Saturated Fat 1 g 5%

Trans Fat 0 g

Cholesterol 5 mg 2%

Sodium 65 mg 3%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 1 g

Vitamin D 0 mcg 0%

Calcium 50 mg 4%

Iron 0 mg 0%

Potassium 10 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 | | | | |
|-------------------------|--------------------|---------------------------------|---|------------|-----------------|----------------------|
| 421921 | 10088231421921 | 12/10 OZ | | | | |
| Brand | Brand Owner | GPC Description | | | | |
| Cello | Arthur Schuman Inc | Cheese (Perishable) | | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 8.5 LBR | 7.5 LBR | No | United States | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 14.438 INH | 9.813 INH | 8 INH | 0.66 FTQ | 12x05 | 83 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---UNIT UPC: 088231421924---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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 Part-Skimmed Cow's Milk, Sea Salt, and Enzymes.

Cello

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PREPARATION & COOKING SUGGESTIONS

N/A

SERVING SUGGESTIONS

Use as grated cheese topping

MORE INFORMATION