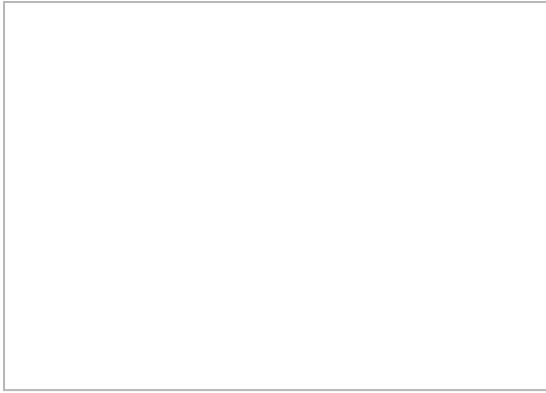


# 19175 - Caciocavallo Silano DOP Wheel

Caciocavallo Silano is a stringy semi-hard cheese; it is made from cow's milk and ripened for at least 15 days. This gourmet cheese has a beautiful seal burned into the rind and the taste of Caciocavallo is similar to an aged Provolone cheese.



## MARKETING



## PRODUCT SPECIFICATIONS



Code	GTIN	Pack Description				
IT327	00820581191757	1/4 LB				
Brand	Brand Owner		GPC Description			
Mitica	Gourmet Foods International		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
18 LBR	16 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5 INH	6.5 INH	7 INH	0.25 FTQ	08x05	60 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			

## Nutrition Facts

Servings per container

**Serving Size**

Amount Per Serving

**Calories**

% Daily Value\*

<b>Total Fat</b>	%
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	%
<b>Sodium</b>	%
<b>Total Carbohydrates</b>	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

**Protein**

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

\* 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.

## HANDLING SUGGESTIONS



See label for suggestions

## 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



Raw cow's milk, rennet salt.

Mitica

## 19175 - Caciocavallo Silano DOP Wheel

Caciocavallo Silano is a stringy semi-hard cheese; it is made from cow's milk and ripened for at least 15 days. This gourmet cheese has a beautiful seal burned into the rind and the taste of Caciocavalle is similar to an aged Provolone cheese.



### PREPARATION & COOKING SUGGESTIONS

See label for suggestions

### SERVING SUGGESTIONS

See label for suggestions

### MORE INFORMATION