

# 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.



## 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\*

**Total Fat** %

Saturated Fat %

Trans Fat

**Cholesterol** %

**Sodium** %

**Total Carbohydrates** %

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 Peanuts - N

Eggs - N Tree - N

Soybean - N Fish - N

Wheat - N Shellfish - N

Sesame - N Crustaceans - N

Molluscs - N

## INGREDIENTS



Raw cow's milk, rennet salt.

Mitica

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### PREPARATION & COOKING SUGGESTIONS

See label for suggestions

### SERVING SUGGESTIONS

See label for suggestions

### MORE INFORMATION