

Imported

1750 - Parmesan Grana Quarter Wheel

Medium-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk, the product of a natural skimming process. The texture is hard, fine grainy and flaky, white or straw-yellow colored. It comes in a cylindrical shape, the rind is natural and dark colored or golden yellow. Grana Padano taste is fragrant...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
1570		90820581017500		1/21 LB			
Brand		Brand Owner		GPC Description			
Imported		Boni Spa		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
22.5 LBR	21 LBR	Yes	Italy	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
11.625 INH	7.5 INH	4 INH	0.2 FTQ	07x10	287 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 37-40 F---UNIT UPC: 2568350097562---

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

Nutrition Facts

2 Servings per container	
Serving Size	30.0 GR
Amount Per Serving	
Calories	120.6
% Daily Value*	
Total Fat 9 g	12%
Saturated Fat 9 g	30%
Trans Fat 0.3 g	
Cholesterol 35 mg	12%
Sodium 212 mg	14%
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 0.0015 mcg	0.1%
Calcium 353 mg	0.35%
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.

INGREDIENTS

milk-salt-calf rennet-lysozyme egg protein

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PREPARATION & COOKING SUGGESTIONS

grate, slice

SERVING SUGGESTIONS

Grana Padano does equally well served on a cheese board—ideally accompanied by something sweet, like dates, figs, or a dab of good honey—as it is shaved over pasta or an elemental beef carpaccio

MORE INFORMATION