

15203 - Pecorino Bianco Sardo Wheel



This pasteurized sheep's milk cheese from Sardegna has a gorgeous pronounced basket rind. Aged a minimum of 6 months, it is rich, buttery, and sharp without being too salty. A note of earthiness comes through in the long finish. In addition to being a captivating table cheese, BiancoSardo is fantastic for grating and can be used as a substitute for Pecorino Romano.



MARKETING

An excellent value, BiancoSardo is flavorful cheese from Sardegna that is sharp without getting too salty. It works well as a table cheese or can be used as an alternative to Pecorino Romano and grated over a wide variety of dishes to add flavor.

Nutrition Facts

192 Servings per container

Serving Size 1 Inch Cube

Amount Per Serving
Calories **120**

% Daily Value*

Total Fat 10 g **13%**

Saturated Fat 7 g **36%**

Trans Fat 0 g

Cholesterol 25 mg **8%**

Sodium 230 mg **10%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 8 g

Vitamin D 0 mcg 0%

Calcium 250 mg 19%

Iron 0 mg 0%

Potassium 0 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		
IT113		98032952890090		1/12 LB		
Brand		Brand Owner		GPC Description		
Mitica		Forever Cheese		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
13 LBR	12 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10 INH	10 INH	6 INH	0.35 FTQ	16x07	237 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-----

ALLERGENS

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

Pasteurized Sheep's Milk, Salt, Rennet, Cheese Cultures. Inedible rind.

Mitica

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PREPARATION & COOKING SUGGESTIONS

Best served at room temperature

SERVING SUGGESTIONS

Perfect table or grating cheese

MORE INFORMATION