

19081 - Cacio De Roma Wheel



This creamy, semisoft sheep's milk cheese is manufactured in the countryside of Rome with locally collected milk and aged about one month. Known as a "caciotta" for its small form, Cacio de Roma® is the classic table cheese from Italy with a semi-soft texture and mild sweet flavor. While a traditional table cheese, Cacio de Roma® is also a workhorse cooking cheese. An excellen...



MARKETING



PRODUCT SPECIFICATIONS



Code		GTIN		Pack Description			
IT124		98033874260008		2/4 LB			
Brand		Brand Owner		GPC Description			
Mitica		Forever Cheese		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
9 LBR	8 LBR	Yes	Italy	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14 INH	10 INH	4 INH	0.32 FTQ	15x05	195 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

64 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 4 g 20%

Trans Fat 0 g

Cholesterol 20 mg 7%

Sodium 310 mg 13%

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 170 mg 15%

Iron 0 mg 0%

Potassium 25 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.

HANDLING SUGGESTIONS



Keep cool. When sampling, allow to reach room temperature. Always let breathe from vacuum seal several hours before tasting. -----

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

INGREDIENTS



Pasteurized Sheep's Milk, Rennet, Salt, Animal Rennet

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PREPARATION & COOKING SUGGESTIONS

While a traditional table cheese, Cacio de Roma® is also a workhorse cooking cheese. An excellent shredder and melter, it can be simply planed over a salad, or used on pizzas, lasagnas, and panini. Along with Pecorino Romano, it is a must have for the classic Roman dish cacio e pepe. Serve with a fragrant, crisp white such as a Falanghina or a medium-bodied red (Sangiovese).

SERVING SUGGESTIONS

Table cheese, Culinary Cheese

MORE INFORMATION