

Imported

25160 - Parmigiano Reggiano Quarter Wheel

Parmigiano-Reggiano is a semi-fat hard cheese. It is produced using claf rennet with acidity developed naturally during fermentation. It's made from semi skimmed cow's milk, the product of a natural skimming process. The inner colour is straw yellow, while the rind is dark coloured or natural golden yellow as well. Parmigiano Reggiano taste is fragrant, piquant but not spicy



MARKETING

Parmigiano-Reggiano is a hard, dry cheese made from skimmed or partially skimmed cow's milk. It has a hard pale-golden rind and a straw-colored interior with a rich, sharp flavor.

Nutrition Facts

303 Servings per container

Serving Size 1 oz

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 8 g 12%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 28 mg 8%

Sodium 180 mg 8%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 9 g

Vitamin D 0 mcg 0%

Calcium 300 mg 30%

Iron 0 mg 0%

Potassium 0 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
2616		98004673801488		1/20 LB		
Brand		Brand Owner		GPC Description		
Imported		Boni Spa		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
21.56 LBR	20 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13 INH	7 INH	8 INH	0.42 FTQ	04x05	316 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 F---UNIT UPC: 2363610103867---

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

Milk, salt, calf rennet

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Parmigiano-Reggiano is a semi-fat hard cheese. It is produced using calf rennet with acidity developed naturally during fermentation. It's made from semi skimmed cow's milk, the product of a natural skimming process. The inner colour is straw yellow, while the rind is dark coloured or natural golden yellow as well. Parmigiano Reggiano taste is fragrant, piquant but not spicy



PREPARATION & COOKING SUGGESTIONS

No preparation needed

SERVING SUGGESTIONS

sliced, cut in small pieces, grated on pasta. Served alone, Parmigiano cheese can be accompanied by a drizzle of honey, dried or fresh fruit, or cured meat. The mild flavor makes Parmigiano a fairly wine-friendly cheese.

MORE INFORMATION