

Imported

1780 - Pecorino Romano 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 coloured. It comes in a cylindrical shape, the rind is natural and dark coloured or golden yellow.



MARKETING

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Nutrition Facts

460 Servings per container

Serving Size 1 OZ

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%

* 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				
L160Q	98004603017231	1/15 LB				
Brand	Brand Owner	GPC Description				
Imported	Ambriola Company Inc	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
16 LBR	15 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
0.6 INH	16 INH	9 INH	0.05 FTQ	10x10	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 at 37-40 F-----

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

INGREDIENTS

Sheep's milk, Salt, Rennet

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PREPARATION & COOKING SUGGESTIONS

Cut at least in half, grate, slice

SERVING SUGGESTIONS

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