

# 49534 - Pecorino Romano Grated

100% Sheeps milk Italian Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Pecorino Romano cheese is one of the oldest Italian cheeses, named for the city of Rome. In Italy, Romano is a Pecorino,...



## MARKETING

Pecorino Romano cheese is one of the oldest Italian cheeses, named for the city of Rome. In Italy, Romano is a Pecorino, made from sheep milk. Its flavor is so assertive that your tongue feels instantly hairy which is why it's best enjoyed with other

## Nutrition Facts

8 Servings per container

<b>Serving Size</b>	<b>28 g</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 9 g	<b>11%</b>
Saturated Fat 5 g	<b>25%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 560 mg	<b>23%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 7 g	
Vitamin D 0 mcg	0%
Calcium 280 mg	21%
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			
GPPL12/8		10820581495340		12/8 OZ			
Brand		Brand Owner		GPC Description			
Briati		Briati		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7 LBR	6 LBR	No	Italy	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14 INH	10 INH	7 INH	0.57 FTQ	14x08	119 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

Refrigerate ---UNIT UPC: 820581495343---

## 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 - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Pecorino Romano Cheese: Sheep's Milk, Cheese Cultures, Salt, Enzymes, Powdered Cellulose added to prevent caking.

Briati

## 49534 - Pecorino Romano Grated

100% Sheeps milk Italian Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Pecorino Romano cheese is one of the oldest Italian cheeses, named for the city of Rome. In Italy, Romano is a Pecorino,...



### PREPARATION & COOKING SUGGESTIONS

Ready to Eat

### SERVING SUGGESTIONS

Grated or shredded on top of red sauce pastas.

### MORE INFORMATION