Mitica

45187 - Pecorino Romano Quarter Wheel

Dating back to ancient times, Pecorino Romano was a staple of the Roman legion. Southern Italians, particularly Romans, prefer using this grating cheese over Parmigiano. Though originally from Lazio, Pecorino Romano can also be produced in Sardegna, where we source this version. An excellent grating cheese, it adds lots of flavor to pasta, vegetables, and soups. Aged a minimum ...



MARKETING

This sheep's milk cheese which dates back to ancient times, is full-flavored, aromatic, and sharp. It is an excellent grating cheese that adds lots of flavor to a variety of dishes.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
IT264	90825325730141	1/13 LB

Brand	Brand Owner	GPC Description
Mitica	Forever Cheese	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
14 LBR	13 LBR	Yes	Italy	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13 INH	13 INH	13 INH	1.27 FTQ	09x05	215 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

1180 Servings per container

Serving Size **5 g**

Amount Per Serving

Calories **20**

	% Daily Value*
Total Fat 1.5 g	**2%**
Saturated Fat 1 g	**6%**
Trans Fat 0 g	
Cholesterol 5 mg	**1%**
Sodium 95 mg	**4%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 45 mg	4%
Iron 0 mg	0%
Potassium 6 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

Refrigerate------

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

INGREDIENTS

Pasteurized Sheep's Milk, Rennet, Salt, Cheese Cultures. Lamb Rennet.

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PREPARATION & COOKING SUGGESTIONS

N/A

SERVING SUGGESTIONS

An excellent grating cheese, it adds loads of flavor to pasta, vegetables and soups.

MORE INFORMATION