

Imported

# 25162 - Parmigiano Reggiano Eighth 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

Servings per container

### Serving Size

Amount Per Serving

### Calories

% Daily Value\*

**Total Fat** %

Saturated Fat %

Trans Fat

**Cholesterol** %

**Sodium** %

**Total Carbohydrates** %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

### Protein

Vitamin D %

Calcium %

Iron %

Potassium %

\* 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				
1760	90820581251621	1/10 LB				
Brand	Brand Owner		GPC Description			
Imported	GOURMET FOODS INT CHEESE 1074		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.3 LBR	10 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	4 INH	0.2 FTQ	20x05	180 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-----

## 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

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