Imported

251601 - Reggiano Parmigiano Wedge Hand Wrapped

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 color is straw yellow, while the rind is dark colored 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
90820581251607	90820581251607	1/10 LB

Brand	Brand Owner	GPC Description
Imported	Boni Spa	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10.327 LBR	10 LBR	Yes	Italy	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	4 INH	0.2 FTQ	12x08	117 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

Servings per container

Serving Size **GR**

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium 0 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein	
Vitamin D	%
Calcium	%
Iron 0 mg	0%
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.

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

INGREDIENTS

Milk, salt, calf rennet

Imported

251601 - Reggiano Parmigiano Wedge Hand Wrapped

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 color is straw yellow, while the rind is dark colored 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