

31689 - Parmesan Shredded



Parmesan is a hard, domestic cheese made through natural fermentation of cow's milk. The cheese has a mild, nutty, flavor. Parmesan cheese is cured for a minimum of 12 months to develop the flavor, color and texture that are characteristic of aged Parmesan. Shredded cheese cups are gas-flushed and hermetically sealed in polypropylene cups, with twelve 10-ounce cups packed per c...



MARKETING

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Nutrition Facts

10 Servings per container

Serving Size **28.0 GR**

Amount Per Serving **110**

Calories

% Daily Value*

| | |
|--------------------------------|------------|
| Total Fat 8 g | 10% |
| Saturated Fat 6 g | 30% |
| Trans Fat 0 g | |
| Cholesterol 25 mg | 8% |
| Sodium 370 mg | 16% |
| Total Carbohydrates 1 g | 0% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | 0% |
| Protein 8 g | |

Vitamin D 0 mcg 0%

Calcium 260 mg 20%

Iron 0 mg 0%

Potassium 40 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 | | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|--|
| 421938 | | 10088231421938 | | 12/10 OZ | | | |
| Brand | | Brand Owner | | GPC Description | | | |
| Cello | | Arthur Schuman Inc | | Cheese (Perishable) | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | | |
| 8.5 LBR | 7.5 LBR | No | United States | Undeclared | No | | |
| Shipping | | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To | |
| 14.31 INH | 9.68 INH | 11.8 INH | 0.95 FTQ | 12x03 | 98 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 Refrigerated---UNIT UPC: 088231421931---

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **INI** = '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

Cultured Pasteurized Part-Skimmed Cow's Milk, Sea Salt, and Enzymes.

Cello

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PREPARATION & COOKING SUGGESTIONS

N/A

SERVING SUGGESTIONS

Use as shredded cheese topping

MORE INFORMATION