

Imported

10121 - Parmigiano Reggiano Wedge

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 iinner 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

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
2626		98004673804359		1/7 LB		
Brand		Brand Owner		GPC Description		
Imported		Latteria Soresina USA		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.17 LBR	7 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.66 INH	2.75 INH	15.75 INH	0.22 FTQ	10x20	176 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

Nutrition Facts

15 Servings per container

Serving Size	30.0 GR
Amount Per Serving	
Calories	9000
% Daily Value*	
Total Fat	10 g43%
Saturated Fat	7 g30%
Trans Fat	0.36 g
Cholesterol	30 mg30%
Sodium	0 mg0%
Total Carbohydrates	0 g0%
Dietary Fiber	0 g0%
Total Sugars	0 g
Includes 0 g Added Sugars	0%
Protein	10 g
Vitamin D	0.3 mcg30%
Calcium	330 mg30%
Iron	0 mg0%
Potassium	36 mg0.01%

* 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.

INGREDIENTS

Milk, salt, calf rennet

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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

