

# 76460 - Taleggio

Taleggio is the softest, creamiest member of the famous Italian Stracchino cheeses. First made in the valley of the same name, located in the historic province of Bergamo, Taleggio made its debut in the international cheese markets after World War I. It has a rough, rosy crust, pale yellow interior, and rich, fruity, and buttery flavor that is slightly salty. Taleggio's soft, i...



## MARKETING

Taleggio is the softest, creamiest member of the famous Italian Stracchino cheeses. Taleggio's flavorful interior is creamy in texture and has a pungent aroma. It pairs perfectly with bold red wines like Sangiovese or melted into polenta.

## PRODUCT SPECIFICATIONS

| Code                    |                | GTIN                            |   | Pack Description    |                 |                      |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|
| 101.1                   |                | 10820581764606                  |   | 1/5 LB              |                 |                      |
| Brand                   |                | Brand Owner                     |   | GPC Description     |                 |                      |
| Vivaldi                 |                | Vivaldi Srl Boat                |   | Cheese (Perishable) |                 |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight               | Country Of Origin                       | Kosher              | Child Nutrition |                      |
| 5.01 LBR                | 5 LBR          | Yes                             | Italy                                   | Undeclared          | No              |                      |
| Shipping                |                |                                 |   |                     |                 |                      |
| Length                  | Width          | Height                          | Volume                                  | TlxHI               | Shelf Life      | Storage Temp From/To |
| 9.3 INH                 | 10.3 INH       | 2.8 INH                         | 0.16 FTQ                                | 14x07               | 70 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-----

## 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

## Nutrition Facts

78 Servings per container

**Serving Size** 1.0 OZ

**Amount Per Serving**  
**Calories** 90

% Daily Value\*

**Total Fat** 7 g 9%

Saturated Fat 5 g 25%

Trans Fat 0 g

**Cholesterol** 25 mg 8%

**Sodium** 240 mg 10%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 5 g

Vitamin D 0 mcg 0%

Calcium 120 mg 10%

Iron 0.028 mg 0%

Potassium 25 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.

## INGREDIENTS

Pasteurized Cow's Milk, Enzymes, Salt, Animal Rennet

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### PREPARATION & COOKING SUGGESTIONS

Remove from package and portion the serving size you desire.

### SERVING SUGGESTIONS

Taleggio is traditionally used as a table cheese and served with fresh baked bread and bold red wines.

### MORE INFORMATION