

1917740 - Pecorino Romano Wheel

Pecorino Romano dates back to ancient times as an important staple of the Roman legions and was mentioned in the works of Pliny the Elder, Varro, Hippocrates, and Columella. The method of production hasn't changed much since then and the cheese is still made and salted by hand. Produced by a family-owned company, Fulvi® was one of the first Pecorino Romanos to enter the U.S. ma...



MARKETING

Genuine Fulvi® Pecorino Romano is robustly flavored without being overly salty or dry. It is aged a minimum of 10 months, more than twice as long as required by the DOP, and is one of the last Pecorino Romanos still made in the Roman countryside, rather than in Sardegna where it is cheaper to make.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
IT149		98018869001019		1/65 LB			
Brand		Brand Owner		GPC Description			
Sini Fulvi		Forever Cheese		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
66 LBR	65 LBR	Yes	Italy	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15 INH	15 INH	12 INH	1.56 FTQ	09x04	244 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. This cheese can be left out of refrigeration for several hours but should be refrigerated overnight when not in use.....

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = '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

varied Servings per container	
Serving Size	1.0 TB
Amount Per Serving	
Calories	20
% Daily Value*	
Total Fat 2 g	2%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 100 mg	4%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 48 mg	4%
Iron 0.1 mg	1%
Potassium 9 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 Sheep's Milk, Rennet, Salt, Animal Rennet.

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PREPARATION & COOKING SUGGESTIONS

For best flavor, allow the product room temperature. Cut a chunk from the wheel and sample chiseled out from piece. This creates a nice display and prevents cheese from drying out. Always let breathe from cryovac several hours before tasting.

SERVING SUGGESTIONS

As a table cheese with fresh fava beans, fresh fruit like grapes or pears, crumbled over salads like Caesar, grated over pasta and pizza. Traditional cheese for Cacio e Pepe, Carbonara, and Pasta all'Amatriciana

MORE INFORMATION