

# 52685 - Romano Wedge



Romano is one of the most popular of all Italian cheeses. Belgioioso Romano is made with fresh milk gathered daily from local farms. Aged over 5 months in special curing rooms. More aggressive character than Parmesan, Romano offers maximum taste with every morsel. With a more aggressive character than Parmesan, Romano offers maximum taste with every morsel. Its sharpness will allow you to use less cheese in your recipe.



## MARKETING

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## Nutrition Facts

8 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
% Daily Value*	
<b>Total Fat</b> 8 g	<b>10%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 340 mg	<b>15%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 8 g	
Vitamin D 0 mcg	0%
Calcium 260 mg	20%
Iron 0 mg	0%
Potassium 20 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				
52685	10031142526858	12/8 OZ				
Brand	Brand Owner	GPC Description				
Belgioioso	Belgioioso Cheese Inc	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.43 LBR	6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.81 INH	7.06 INH	5.13 INH	0.18 FTQ	27x10	339 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 until ready to use. ---UNIT UPC: 031142526851---

## 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 Milk, Salt, Enzymes

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### PREPARATION & COOKING SUGGESTIONS

Open package and grate, shred, slice into favorite dish.

### SERVING SUGGESTIONS

Toss fettuccine noodles with zucchini ribbons, roasted tomatoes, roasted walnuts and grated Romano. • Garnish a red pepper bisque with basil, shrimp and grated Romano. • Toss broccoli rabe with whole garlic, olive oil and shaved Romano. • Grate Romano onto a plate of gnocchi tossed with pesto. • Grate Romano onto spaghetti tossed with extra virgin olive oil and black pepper.

### MORE INFORMATION