

45665 - Mascarpone

In 1990, BelGioioso became the first American company to manufacture this fresh Italian cheese in the United States. We now offer three types of Mascarpone for various applications. Our classic version is a naturally sweet, yet surprisingly light cheese (1/2 the calories of butter) produced from only the freshest cream. Its soft, creamy texture spreads with ease and blends well ...



MARKETING

Naturally sweet, yet surprisingly light cheese (1/2 the calories of butter) produced from only the freshest cream. Its soft, creamy texture spreads with ease.

Nutrition Facts

8 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	60
% Daily Value*	
Total Fat 7 g	9%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 5 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
#00011	10031142000112	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	
7.2 LBR	6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.25 INH	9.5 INH	3.31 INH	0.26 FTQ	12x10		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 after opening. ---UNIT UPC: 031142000115---

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

Pasteurized Cream and Milk, Citric Acid.

Belgioioso

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PREPARATION & COOKING SUGGESTIONS

Open package and it is ready to eat.

SERVING SUGGESTIONS

- Add Mascarpone to hot pasta or a traditional red sauce for an added creamy flavor.
- Sauté fresh pears in brown sugar and butter and poach in a brandy sauce. Serve with a scoop of Mascarpone mixed with pure maple syrup.
- Create an Italian torte by layering Creamy Gorg® with Mascarpone. Serve with crostini and honey.

MORE INFORMATION