

Imported

1770 - Aged Italian Provolone Half Wheel

Spicy semi-hard stretched curd cheese made using kid/lamb rennet and full-fat cow's milk - with acidity developed naturally during fermentation - and left to mature for at least 4 months. The tied product is coated with paraffin wax when ready for shipment. The color is straw yellow, the texture is firm and it may feature small fractures in product that have undergone lengthy ...



MARKETING

Spicy semi-hard stretched curd cheese made using kid/lamb rennet and full-fat cow's milk - with acidity developed naturally during fermentation - and left to mature for at least 4 months. The tied product is coated with paraffin wax when ready for shipment.

Nutrition Facts

532 Servings per container

Serving Size 28.0 GR

Amount Per Serving
Calories 113

% Daily Value*

Total Fat 9 g 14%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 26 mg 9%

Sodium 241 mg 10%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 0.26 mg 20%

Iron 0 mg 0%

Potassium 39 mg 0.01%

* 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
90001	02841014051262	1/15 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	
16 LBR	15 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9 INH	22 INH	4.4 INH	0.5 FTQ	09x07	149 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 37F-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

INGREDIENTS

Milk, salt, kid/lamb rennet

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PREPARATION & COOKING SUGGESTIONS

could be warmed or melted or grated

SERVING SUGGESTIONS

Roll thin slices for antipasto trays. Grate and add to your favorite pizzas, frittata and tossed salads. Melt on top of sandwiches and soups. Serve with red grapes, figs and pears for dessert.

MORE INFORMATION