

# 55812 - Toma Cheese Wedge



In Italian, Toma means “wheel of cheese made by the farmer herself.” What better way to describe this, our most versatile, any time, any table cheese. All natural, pasteurized, semi-hard table cheese with a waxed rind. Made from pasteurized, rBST-free cows' milk. Made with microbial (vegetarian) rennet. Aged for 90 days. Gluten Free. Wedges are individually vacuum sealed. TASTING NOTES: ...



## MARKETING

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## Nutrition Facts

|                                |                 |
|--------------------------------|-----------------|
| 6 Servings per container       |                 |
| <b>Serving Size</b>            | <b>28 grams</b> |
| <b>Amount Per Serving</b>      |                 |
| <b>Calories</b>                | <b>110</b>      |
| <b>% Daily Value*</b>          |                 |
| <b>Total Fat</b> 9 g           | <b>14%</b>      |
| Saturated Fat 6 g              | <b>30%</b>      |
| Trans Fat 0 g                  |                 |
| <b>Cholesterol</b> 30 mg       | <b>10%</b>      |
| <b>Sodium</b> 210 mg           | <b>9%</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> 7 g |     |
| Vitamin D 0 mcg    | 0%  |
| Calcium 220 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                |   |            |                 |                      |
|-------------------------|---------------------------|---------------------------------|---|------------|-----------------|----------------------|
| 51115                   | 10827615000679            | 12/6 OZ                         |   |            |                 |                      |
| Brand                   | Brand Owner               | GPC Description                 |   |            |                 |                      |
| Point Reyes             | Point Reyes Farmstead Chs | Cheese (Perishable)             |   |            |                 |                      |
| Gross Weight            | Net Weight                | Case/Catch Weight               | Country Of Origin                       | Kosher     | Child Nutrition |                      |
| 5.5 LBR                 | 4.5 LBR                   | No                              | United States                           | Undeclared | No              |                      |
| Shipping                |                           |                                 |   |            |                 |                      |
| Length                  | Width                     | Height                          | Volume                                  | TlxHI      | Shelf Life      | Storage Temp From/To |
| 9 INH                   | 5 INH                     | 4 INH                           | 0.1 FTQ                                 | 32x08      | 175 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---UNIT UPC: 827615000672---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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 Pasteurized Cows' Milk, Salt, Enzymes. Enzyme (rennet) is microbial, classified as vegetarian by the FDA

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### PREPARATION & COOKING SUGGESTIONS

Remove the wedge from the plastic packaging and use a knife to scrape the exterior of the cheese to remove any condensation or flavors from the plastic wrap.

### SERVING SUGGESTIONS

The perfect any time snacking cheese, Toma is excellent for melting into pasta or risotto or in grilled cheese sandwiches. Grate on top of grilled vegetables, burgers or soups. Pair with sweet (peaches, fruit compotes), savory (toasted nuts, sautéed greens) and serve with hop-heavy beers, Pinot Noir or scotch.

### MORE INFORMATION