

45502 - Romano Shredded

Romano is one of the most popular of all Italian cheeses. BelGioioso Romano is made with fresh milk gathered daily from local farmers. Its piquant, pleasant flavor develops over 5 months of aging in special curing rooms. 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 recipes.



MARKETING

Romano is one of the most popular of all Italian cheeses. Its piquant, pleasant flavor develops over 5 months of aging in special curing room.

Nutrition Facts

1 Tbsp Servings per container

Serving Size **5.0 GR**

Amount Per Serving **20**

Calories

% Daily Value*

Total Fat 2 g	3%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 4 mg	2%
Sodium 60 mg	3%
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 2 mcg 0%

Calcium 50 mg 4%

Iron 0 mg 0%

Potassium 0 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			
45502		10031142455028		12/5 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		
4.95 LBR	3.75 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14.38 INH	9.75 INH	6.38 INH	0.52 FTQ	13x09	105 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: 031142455021---

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 Milk, Salt, Enzymes, Cellulose to prevent caking, Natamycin to protect flavor

Belgioioso

45502 - Romano Shredded

Romano is one of the most popular of all Italian cheeses. BelGioioso Romano is made with fresh milk gathered daily from local farmers. Its piquant, pleasant flavor develops over 5 months of aging in special curing rooms. 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 recipes.



PREPARATION & COOKING SUGGESTIONS

Ready to eat. Just add to your favorite recipe.

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