Belgioioso

45750 - Romano Wedge

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

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Nutrition Facts

5 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **110**

	% Daily Value*
Total Fat 8 g	**10%**
Saturated Fat 6 g	**30%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 340 mg	**15%**
Total Carbohydrates 1 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 8 g	
Vitamin D 16 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
52675	10031142526759	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
4.1 LBR	3.75 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.56 INH	5.94 INH	5.38 INH	0.14 FTQ	35x08	237 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: 031142526752---

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Cultured Milk, Salt, Enzymes

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PREPARATION & COOKING SUGGESTIONS

Open package and ad 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