

6533 - Romano Wheel

Pecorino Romano is one of the most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, bread, and baking casseroles. Romano has been made since the 1st century B.C. and is one of the most popular hard cheeses. Briati Romano cheese is buttery with a definite...



MARKETING

Pecorino Romano is one of the most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, bread, and baking casseroles. Romano has

Nutrition Facts

324 Servings per container

Serving Size 1 " cube

Amount Per Serving
Calories 112

% Daily Value*

Total Fat 8 g 10%

Saturated Fat 5 g 25%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 220 mg 10%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 9 g

Vitamin D 0.14 mcg 0%

Calcium 238.56 mg 20%

Iron 0.09 mg 0%

Potassium 21.34 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		
06533		90820581065334		1/20 LB		
Brand		Brand Owner		GPC Description		
Briati		Briati		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
21.2 LBR	20 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15 INH	15 INH	5 INH	0.65 FTQ	10x10	264 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

Refrigerate-----

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

Romano Cheese: (Pasteurized Cow's Milk, Cheese Cultures, Salt and Enzymes).

Briati

6533 - Romano Wheel

Pecorino Romano is one of the most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, bread, and baking casseroles. Romano has been made since the 1st century B.C. and is one of the most popular hard cheeses. Briati Romano cheese is buttery with a definite...



PREPARATION & COOKING SUGGESTIONS

Ready to Eat

SERVING SUGGESTIONS

Commonly used as an ingredient or grated on top of pasta, soup, and salads.

MORE INFORMATION