

Sini Fulvi 105025 - Pecorino Romano Grated

This ancient cheese is made from 100% sheep's milk collected in the countryside of Rome and produced in Nepi. What separates Fulvi from other Pecorino Romanos is the higher butterfat content of the whole (not skimmed) sheeps milk from Lazio, making it less dry and hard than those made in Sardinia.



		Nutrition Fa	cts
Æ	Servings per Container 454 Serving size 5grams (1G24)		
GRAT 100% GENUI PECORINO ROM	NE FULVI® Detary Fiber 0g 0%. Total Sugars 0g Includee 0g Added Sugars 0%	Amount per serving Calories	20
Aged over 1 PRODUCT OF THE ROMAN All Natural Ingredients: Genuine Fu	% Daily Value*		
All Natural Ingredients: Genuine Fu Sheep's Milk, Rennet, Sait), Powder A special Forever Cheese LLC	 The % Daily Value (UV) sets you 	Total Fat 2g	2%
Forever Cheese LLC	Saturated Fat 1g	5%	
	<i>Trans</i> Fat 0g		
		Cholesterol 5mg	2%
★ Benefits			4%
in Nepi, 15 miles north of the city. Aged 10 months			0%
of the whole (not skimmed) sheeps milk from Lazi	Total Sugars 0g		
rdinia. The cheese is also less salty, allowing you to enjoy its rich flavor grated or eaten as is. Even a all amount will create a hearty flavor to enhance your favorite dish.		Includes 0g Added Sugar	0%
Ingredients	Allergens	Protein 1g	
		Vitamin D 0mcg	0%
Genuine Fulvi Pecorino Romano	Contains:	Calcium 48mg	4%
(Unpast. Sheep's Milk, Rennet, Salt), Powdered Cellulose (to	(f) milk	Iron 0.1mg	2%
prevent caking)	Free From:	Potassium 0mg	0%
	Image: Second		

Handling Suggestions **Product Specifications** Keep refrigerated Brand Manufacturer Sini Fulvi **Forever Cheese** Serving Suggestions UPC MFG # SPC # GTIN Pack Pack Desc. Sprinkle over pasta, blend into US123 105025 10825325844002 4/5 LB pestos Gross Weight Net Weight Country of Origin Kosher Child Nutrition 21lb 20lb No Italy Prep & Cooking Suggestions **Shipping Information** Ready to eat Width Height Volume TIxHI Shelf Life Storage Temp From/To Length 9.25in 0.76ft3 17.75in 8in 10x5 78days 35°F / 37°F



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Nutrition Analysis - By Measure

Calories	20	Total Fat	2g	Sodium	100mg
Protein	1	Trans Fats	Og	Calcium	48mg
Total Carbohydrates…	Og	Saturated Fat	1g	Iron	0.1mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

