

### Pinzani

## 105551 - 4 Month Aged Pecorino Toscano Dop W



2CubicInch (30g)

60

130

14%

40%

10%

10%

0%

0%

0%

0%

20%

0%

0%

% Daily Value\*

**Nutrition Facts** 

Servings per Container

Serving size

Total Fat 11g

Amount per serving **Calories** 

Saturated Fat 8g

Total Carbohydrate 0g

Includes 0g Added Sugar

a day is used for general nutrition advice.

\* The % Daily Value (DV) tells you how much a nutrient in

a serving of food contributes to a daily diet. 2,000 calories

Manufacturer

Total Sugars 0g

Trans Fat 0g Cholesterol 30mg

Sodium 220mg

Dietary Fiber 0g

Vitamin D 0mcg

Calcium 280mg

Potassium 0mg

Protein 8g

Iron 0mg

Produced exclusively with whole sheep's milk, Pecorino Toscano PDO has a fragrant, intense, never pungent flavour. Achieved advanced seasoning, it is mainly consumed as an ingredient, grated or flaked, to enrich many dishes and recipes, from the traditional to the most modern and innovative.



### \* Benefits

Pinzani plant is placed in the heart of Tuscany, between San Gimignano and Volterra. It's a land of ancient culinary traditions. Thanks to the Tuscan pastures rich in aromatic herbs, to the farms where the use of silage is forbidden and to the production methods (modern but linked to centuries-old traditions), Pinzani produces an excellent RAW pecorino cheese with a mild and harmonious aroma and a strong flavour without excess. Dry salting, with the purest salt from the famous Volterra salt pans, results in a lower salt content in the finished product than that of pecorino left in brine.

### Ingredients

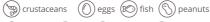
Sheep's milk, salt, rennet, cheese cultures. Cheese rind not edible, treated with preservatives: potassium sorbate and natamycin

A Allergens

### **Contains:**



### Free From:









# **Product Specifications**

Brand

# Refrigerate after opening at 4C (39F)

# Serving Suggestions

Handling Suggestions

Its tenderness to cutting makes it ideal for seasonal vegetables, fruit, jams and honey, but it can also used for grating or in sandwiches. One cannot miss a good glass of structured red wine capable of enhancing the decisive and delicately persistent notes of the pasta the the "aged" version offers to the tasting.

# Prep & Cooking Suggestions

Ready to eat, snacking or grating.

Pinzani			Calabro Cheese Corp			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	00140	105551	00002670200022		4/2.75 LD	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	00148	105551	98002670399823		4/3.75 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.9lb	15lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.55in	14.76in	4.01in	0.53ft3	6x14	237days	35°F / 37°F





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## Nutrition Analysis - By Measure

Calories	130	Total Fat	11g	Sodium	220mg
Protein	8	Trans Fats	0g	Calcium	280mg
Total Carbohydrates…	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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	

0	Additional Images							

