



Cello

# 105729 - Copper Kettle Parmesan Cheese



Copper Kettle Cheese is a hard, domestic cheese made through natural fermentation of cows milk. The use of Old World Copper Kettles in the cheese-making process results in a mild, nutty flavor reminiscent of Grana Padano. The cheese is cured to develop the flavor, color and texture



## Nutrition Facts

Servings per Container 8  
Serving size 100.0g (100g)

Amount per serving  
**Calories 110**

% Daily Value\*

Total Fat	8g	10%
Saturated Fat	5g	25%
Trans Fat	0g	
Cholesterol	20mg	7%
Sodium	320mg	14%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	8g	
Vitamin D	0mcg	0%
Calcium	260mg	20%
Iron	0mg	0%
Potassium	40mg	0%

\* The % Daily Value (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.

### \* Benefits

Copper Kettle Cheese is a hard, domestic cheese made through natural fermentation of cows milk. The use of Old World Copper Kettles in the cheese-making process results in a mild, nutty flavor reminiscent of Grana Padano. The cheese is cured to develop the flavor, color and texture that are characteristic of aged Cheese. This product is an exact weight cheese wedge, vacuum packed in an oxygen and moisture barrier film to extend shelf life. Each wedge has a minimum net weight of 8 ounces and the product is packed 12 wedges to a case. Cello Copper Kettle Cheese wedges are made from cheese that has been aged for 16 months.

### Ingredients

Pasteurized Milk, Cheese Cultures, Sea Salt, Enzymes and Natamycin

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

refrigerated UNIT UPC: 088231405849

### Serving Suggestions

Ready To Eat

### Prep & Cooking Suggestions

ready to eat

### 📄 Product Specifications

Brand	Manufacturer
Cello	Arthur Schuman Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
088231405849	CELRIS0110	105729	10088231405846		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.5in	7.13in	5.88in	0.21ft3	30x6	237days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	320mg
Protein	8	Trans Fats	0g	Calcium	260mg
Total Carbohydrates...	1g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(U)		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

