

#### Mitica

#### 12505 - Montegrappa Wheel



Montegrappa is an 8 month aged, semi-hard cows milk cheese is named after the mountain by which it has been made for nearly a century. It comes from the same region as Asiago but has a different profile: nutty, with a sweet finish and the texture of cheddar.



#### \* Benefits

This 8 month aged, semi-hard cows milk cheese is named after the mountain by which it has been made for nearly a century. Golden and dense, it comes from the same region as Asiago but has a different profile: nutty, with a sweet finish and the texture of cheddar. Its approachable flavor profile appeals to a wide range of tastes. Montegrappa can be eaten as a table cheese or grated.

| Ingredients   | Allergens   |
|---|---|
| Pasteurized Cow's Milk; Salt;<br>Rennet; Lysozyme (from egg<br>white) | Contains:  O eggs O milk  |
|   | Free From:  (**) crustaceans (**) fish (**) peanuts (**) sesame  (**) soy (**) tree nuts (**) wheat |

# **Nutrition Facts**

Servings per Container 400 Serving size 1.00Z (10z)

Amount per serving

120

| Calories                                    | 120           |
|---|---------------|
| % Da  | ily Value*    |
| Total Fat 10g                               | 12%           |
| Saturated Fat 7g                            | 34%           |
| Trans Fat 0g                                |               |
| Cholesterol 25mg                            | 8%            |
| Sodium 200mg                                | 9%            |
| Total Carbohydrate 0g                       | 0%            |
| Dietary Fiber 0g                            | 0%            |
| Total Sugars 0g                             |               |
| Includes 0g Added Sugar                     | 0%            |
| Protein 8g                                  |               |
|   |               |
| Vitamin D 0mcg                              | 0%            |
| Calcium 250mg                               | 20%           |
| Iron 0.4mg                                  | 2%            |
| Potassium 0mg                               | 0%            |
| * The % Daily Value (DV) tells you how much | a nutrient in |

# \* 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.

#### Handling Suggestions

Keep cool. Bring to room temperature before serving.

#### **Serving Suggestions**

table cheese, culinary cheese, grating cheese; melting cheese. Great with fresh fruit, shaved over pasta or vegetables, or melted like Raclette.

#### **Prep & Cooking Suggestions**

Ready to eat.

## Product Specifications

| Brand  |       |       |                | Manufacturer |  |      |            |
|--------|-------|-------|----------------|--------------|--|------|------------|
| Mitica |       |       | Forever Cheese |              |  |      |            |
|        |       |       |                |              |  |      |            |
| UPC    | MFG # | SPC # |                | GTIN         |  | Pack | Pack Desc. |

| UPC | MFG # | SPC # | GIIN           | Раск | Раск Desc. |
|-----|-------|-------|----------------|------|------------|
|     | IT199 | 12505 | 98014720003383 |      | 1/25 LB    |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 27.6lb       | 25lb       | Italy             | No     |                 |

| Shipping Information  |        |       |         |     |                      |             |  |
|---|--------|-------|---------|-----|----------------------|-------------|--|
| Length Width Height Volume TlxHl Shelf Life Storage Temp From/T |        |       |         |     | Storage Temp From/To |             |  |
| 15.4in  | 15.9in | 5.9in | 0.84ft3 | 9x6 | 195days              | 35°F / 37°F |  |





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#### Nutrition Analysis - By Measure

| Calories            | 120 | Total Fat           | 10g  | Sodium         | 200mg |
|---------------------|-----|---------------------|------|----------------|-------|
| Protein             | 8   | Trans Fats          | 0g   | Calcium        | 250mg |
| Total Carbohydrates | 0g  | Saturated Fat       | 7g   | Iron           | 0.4mg |
| Sugars              | 0g  | Added Sugars        | 0g   | Potassium      | 0mg   |
| Dietary Fiber       | 0g  | Polyunsaturated Fat |      | Zinc           |       |
| Lactose             |     | Monounsaturated Fat |      | Phosphorus     |       |
| Sucrose             |     | Cholesterol         | 25mg |                |       |
| 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





