



Imported

1750 - Parmesan Grana Quarter Wheel

Medium-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk, the product of a natural skimming process. The texture is hard, fine grainy and flaky, white or straw-yellow colored.



* Benefits

Medium-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk, the product of a natural skimming process. The texture is hard, fine grainy and flaky, white or straw-yellow colored. It comes in a cylindrical shape, the rind is natural and dark colored or golden yellow. Grana Padano taste is fragrant and subtle

Nutrition Facts

Servings per Container 2
Serving size 30.0g (30g)

Amount per serving
Calories 120.6

% Daily Value*

Total Fat 9g 12%
Saturated Fat 9g 45%
Trans Fat

Cholesterol 35mg 12%

Sodium 212mg 9%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 10g

Vitamin D 0mcg 0%

Calcium 353mg 27%

Iron 0mg 0%

Potassium 36mg 1%

* 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.

Ingredients

milk-salt-calf rennet-lysozyme
egg protein

⚠ Allergens

Contains:

🥚 eggs 🥛 milk

Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts 🍲 soy
🌳 tree nuts 🌾 wheat

Handling Suggestions

keep at 37-40 F

📄 Product Specifications

Brand	Manufacturer	Product Category
Imported	GOURMET FOODS INT CHEESE 1184	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
2568350097562	1570	1750	90820581017500		1/21 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
42.65lb	42lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	4in	0.2ft3	7x10	240days	35°F / 37°F

Serving Suggestions

Grana Padano does equally well served on a cheese board ideally accompanied by something sweet, like dates, figs, or a dab of good honey as it is shaved over pasta or an elemental beef carpaccio

Prep & Cooking Suggestions

grate, slice

powered by



Products Move When Content Flows™



Imported

1750 - Parmesan Grana Quarter Wheel

Medium-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk, the product of a natural skimming process. The texture is hard, fine grainy and flaky, white or straw-yellow colored.



Nutrition Analysis - By Measure

Calories	120.6	Total Fat	9g	Sodium	212mg
Protein	10	Trans Fats		Calcium	353mg
Total Carbohydrates...	0g	Saturated Fat	9g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	36mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

