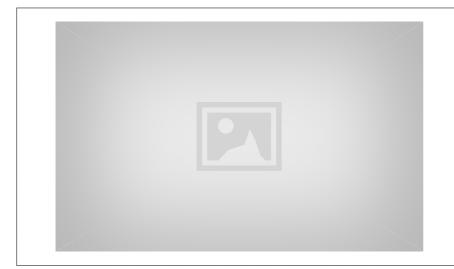


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175015 - **Grana Padana**



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



* Benefits

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

Ingredients	▲ Allergens
milk-salt-calf rennet-lysozyme egg protein	Contains: O eggs O milk Free From: C crustaceans fish O peanuts Soy tree nuts W wheat

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

120.6

ly Value*
12%
30%
12%
14%
0%
0%
%
_
0%
0%
0%
%

a day is used for general nutrition advice.

Handling Suggestions

keep at 37-40 F

Serving Suggestions

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

Prep & Cooking Suggestions

Cut at least in half, grate, slice

Product Specifications

Brand	Manufacturer
Imported	GOURMET FOODS INT CHEESE 1074

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581750138	175015	175015	00000000000000		1/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.1lb	1lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
4in	4in	4in	0.04ft3	10x10	144days	35°F / 37°F





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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(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					

