



Imported

1760 - Parmigiano Reggiano Wheel

Parmigiano-Reggiano is a hard, dry cheese made from skimmed or partially skimmed cow's milk. It has a hard pale-golden rind and a straw-colored interior with a rich, sharp flavor.



Nutrition Facts

Servings per Container 1
Serving size 30.0g (30g)

Amount per serving
Calories 120

% Daily Value*

Total Fat 10g	43%
Saturated Fat 7g	35%
Trans Fat	
Cholesterol 30mg	10%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 10g	
Vitamin D 0.3mcg	2%
Calcium 330mg	25%
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.

* Benefits

Parmigiano-Reggiano is a semi-fat hard cheese. It is produced using claf rennet with acidity developed naturally during fermentation. It's made from semi skimmed cow's milk, the product of a natural skimming process. The inner colour is straw yellow, while the rind is dark coloured or natural golden yellow as well. Parmigiano Reggiano taste is fragrant, piquant but not spicy

Ingredients

Milk, salt, calf rennet

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep at 37 F

Serving Suggestions

sliced, cut in small pieces, grated on pasta. Served alone, Parmigiano cheese can be accompanied by a drizzle of honey, dried or fresh fruit, or cured meat. The mild flavor makes Parmigiano a fairly wine-friendly cheese.

Prep & Cooking Suggestions

No preparation needed

📄 Product Specifications

Brand	Manufacturer	Product Category
Imported	Latteria Soresina USA	Cheese, Hard Italian

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	UCI5315	1760	98004673804281		1/80 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
90.29lb	80lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.5in	18in	10in	1.93ft3	5x6	270days	35°F / 37°F



Imported

1760 - Parmigiano Reggiano Wheel

Parmigiano-Reggiano is a hard, dry cheese made from skimmed or partially skimmed cow's milk. It has a hard pale-golden rind and a straw-colored interior with a rich, sharp flavor.



Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	0mg
Protein	10	Trans Fats		Calcium	330mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	36mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

