

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.



* 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 iinner 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	Allergens
Milk, salt, calf rennet	Contains:
	Free From: Spectrustaceans eggs fish peanuts sessame soy tree nuts wheat

Nutrition Facts

Servings per Container 30.0g (30g) Serving size

Amount per serving Calories

120

Calonies	120
% [Daily Value*
Total Fat 10g	43%
Saturated Fat 7g	100%
Trans Fat 0.36g	
Cholesterol 30mg	30%
Sodium Omg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 10g	
Vitamin D 0.3mcg	30%
Calcium 330mg	30%
Iron 0mg	0%
Potassium 36mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

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
Imported	Latteria Soresina USA

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	TIxHI	Shelf Life	Storage Temp From/To
18.5in	18in	10in	1.93ft3	5x6	270days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	0mg
Protein	10	Trans Fats	0.36g	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(IU)•		Vitamin D	0.3mcg	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					

