



1770 - Aged Italian Provolone Half Wheel



Spicy semi-hard strethced curd cheese made using kid/lamb rennet and full-fat cow's milk - with acidity developed naturally during fermentation - and left to mature for at least 4 months. The tied product is coagted with paraffin wax when ready for shipment.



* Benefits

Spicy semi-hard strethced curd cheese made using kid/lamb rennet and full-fat cow's milk - with acidity developed naturally during fermentation - and left to mature for at least 4 months. The tied product is coagted with paraffin wax when ready for shipment.

The color is straw yellow, the texture is firm and it may feature small fractures in product that have undergone lenghty

aging.
The rind is thin, smooth and shiny, ranging from white to golden yellow, non edible. The taste is full pleasantly spicy, and it gets spicier the more the product is aged

Ingredients	A
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Contains:

Allergens



Free From:







Nutrition Facts

Servings per Container 532 Serving size 28.0g (28g)

Amount per serving **Calories**

113

<u> </u>	
% D	aily Value*
Total Fat 9g	14%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 26mg	9%
Sodium 241mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 0.26mg	0%
Iron 0mg	0%
Potassium 39mg	1%

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

a day is used for general nutrition advice.

Handling Suggestions

Milk, salt, kid/lamb rennet

keep at 37F

Serving Suggestions

Roll thin slices for antipasto trays. Grate and add to your favorite pizzas, frittata and tossed salads. Melt on top of sandwiches and soups. Serve with red grapes, figs and pears for dessert.

Prep & Cooking Suggestions

could be warmed or melted or grated

Product Specifications

Brand	Manufacturer	Product Category
Imported	Latteria Soresina USA	Cheese Provolone

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	90001	1770	02892450067706		1/15 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
30.8lb	30lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9in	22in	4.4in	0.5ft3	9x7	105days	35°F / 37°F





Imported

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Nutrition Analysis - By Measure

Calories	113	Total Fat	9g	Sodium	241mg
Protein	7	Trans Fats		Calcium	0.26mg
Total Carbohydrates···	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	39mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	26mg		
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•		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images					

