



Imported

1780 - Pecorino Romano Quarter Wheel

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



Nutrition Facts

Servings per Container 460
Serving size 10Z

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.

* 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 coloured. It comes in a cylindrical shape, the rind is natural and dark coloured or golden yellow.

Ingredients

Sheeps milk, Salt, Rennet

Allergens

Contains:



Free From:



Handling Suggestions

keep at 37-40 F

Serving Suggestions

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

Cut at least in half, grate, slice

Product Specifications

Brand	Manufacturer	Product Category
Imported	Ambriola Company Inc	Cheese, Hard Italian

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	L160Q	1780	98004603017231		1/15 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16lb	15lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
0.6in	16in	9in	0.05ft3	10x10	60days	35°F / 37°F



Imported

1780 - Pecorino Romano Quarter Wheel

Pecorino Romano - Medium-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk. 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

