

Mitica 19081 - Cacio De Roma Wheel

Known as a "caciotta" for its small form, Cacio de Roma is the classic sheep's milk cheese from Italy with a semi-soft texture and mild sweet flavor. It can be enjoyed as a snack, melted on pizza, or used on a cheese plate.



		Nutrition Facts			
And CACLO	Servings per Container 64 Serving size 1.00Z (1oz)				
	CON A ROAM	Amount per serving Calories	110		
		% Daily Val			
		Total Fat 9g	12%		
		Saturated Fat 4g	20%		
		Trans Fat 0g			
		Cholesterol 20mg	7%		
≭ Benefits		Sodium 310mg	13%		
-		Total Carbohydrate Og	0%		
and aged about one month. Known as a "caciotta" for its from Italy with a semi-soft texture and mild sweet flavor	ed in the countryside of Rome with locally collected milk small form, Cacio de Roma is the classic table cheese While a traditional table cheese. Cacio de Roma is also	Dietary Fiber 0g			
a workhorse cooking cheese. An excellent shredder and pizzas, lasagnas, and panini. Along with Pecorino Romai	melter, it can be simply planed over a salad, or used on	Total Sugars 0g			
pepe. Serve with a fragrant, crisp white such as a Falang	hina or a medium-bodied red (Sangiovese).	Includes 0g Added Sugar			
Ingredients	Allergens	Protein 8g			
		Vitamin D 0mcg	0%		
Pasteurized Sheeps Milk, Rennet, Salt, Animal Rennet	Contains:	Calcium 170mg	15%		
Rennet, Salt, Animai Rennet	(Î) milk	Iron 0mg	0%		
	Free From:	Potassium 25mg	0%		
	(Second construction of the second construction	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

Handling Suggestions

Keep cool. When sampling, allow to reach room temperature. Always let breathe from vacuum seal several hours before tasting.

Serving Suggestions

Table cheese, Culinary Cheese

Prep & Cooking Suggestions

While a traditional table cheese, Cacio de Roma is also a workhorse cooking cheese. An excellent shredder and melter, it can be simply planed over a salad, or used on pizzas, lasagnas, and panini. Along with Pecorino Romano, it is a must have for the classic Roman dish cacio e pepe. Serve with a fragrant, crisp white such as a Falanghina or a medium-bodied red (Sangiovese).

Product Specifications

14in

10in

4in

0.32ft3

Brand					Manufacturer				
Mitica					Forever Cheese				
UPC	MFG	# SF	PC #	GT	GTIN		Pack	Pack	Desc.
	IT12	4 19	081	9803387	8033874260008			2/4	LB
Gross Weight Net		Net Wei	ght C	t Country of Origin		K	osher	Child Nu	itrition
9lb		8lb	8lb		Italy		No		
Shipping Information									
Length	Width	Height	Volum	e TIxHI	TIxHI Shelf Life Storage Temp From			rom/To	

15x5

195days



35°F / 37°F



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COURSE TOOD

Known as a "caciotta" for its small form, Cacio de Roma is the classic sheep's milk cheese from Italy with a semi-soft texture and mild sweet flavor. It can be enjoyed as a snack, melted on pizza, or used on a cheese plate.

Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	310mg
Protein	8	Trans Fats	Og	Calcium	170mg
Total Carbohydrates…	Og	Saturated Fat	4g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	25mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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	

Additional Images



