

Mitica 19175 - Caciocavallo Silano Dop Wheel

Caciocavallo Silano is a stringy semi-hard cheese; it is made from cow's milk and ripened for at least 15 days. This gourmet cheese has a beautiful seal burned into the rind and the taste of Caciocavalle is similar to an aged Provolone cheese.

Nutrition Facts

	Servings per Container 0 Serving size 1.00Z (1oz)			
		Amount per serving Calories	120	
	% Daily Value*			
Contextual of the second		Total Fat 9g	11%	
12 Antonio and Antonio A	•	Saturated Fat 6g	30%	
		Trans Fat 0g		
		Cholesterol 30mg	9%	
★ Benefits		Sodium 160mg	7%	
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		Dietary Fiber 0g	0%	
		Total Sugars 0g		
		Includes 0g Added Sugar	%	
Ingredients	Allergens	Protein 7g		
0		Vitamin D 0mcg	0%	
Raw cow's milk, rennet salt.	Contains:	Calcium 220mg	16%	
	(f) milk	Iron 0mg	0%	
	Free From:	Potassium 0mg	0%	
	(crustaceans (c)) eggs (c) fish (c) peanuts (c) sesame (c) soy (c) tree nuts (c) wheat	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diet a day is used for general nutrition advice.		

Handling Suggestions	🖉 Pro	oduct S	Specifie	cation	S			
See label for suggestions	Brand Mitica				Manufacturer Forever Cheese			
Serving Suggestions	UPC	MFG	# SI	PC #	GT	ĨN	Pack	Pack Desc.
See label for suggestions		IT32	7 19	9175	1082532	5401526		1/4 LB
	Gross \	Veight	Net We	ight C	Country of	Origin	Kosher	Child Nutrition
Prep & Cooking Suggestions	18	lb	16lt)	ltaly		No	
See label for suggestions	Shipping Information							
	Length	Width	Height	Volum	e TIxHI	Shelf Life	e Stora	ge Temp From/To
	9.5in	6.5in	7in	0.25ft	3 8x5	60days		35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	160mg
Protein	7	Trans Fats	Og	Calcium	220mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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



