

Antico Caseificio Italiano

200160 - Grana Padano Pdo 1/8 Wheel



Grana Padano PDO is a typical Italian cheese, produced in full compliance with the policy of the PDO Protection Consortium. It's produced using only cows milk from the farms of the Po Valley. To qualify for PDO certification, the cheese must age for at least nine months.



* Benefits

Grana Padano PDO is a typical Italian cheese, produced in full compliance with the regulations of the PDO Protection Consortium. It is produced using only cow's milk from stables in the Po Valley. The area of production and grating of Grana Padano PDO is the territory of the northern Italian provinces. It's a genuine and nutritious food, with an excellent ratio between energy value, quality and quantity of the nutrients it contains. It's also rich in calcium and phosphorus, necessary for maintaining bones and teeth

Ingredients	A Allergens
Raw milk, Salt, Rennet, Preservative: Lysozime from eggs	Contains: O eggs on milk Free From:
	soy (1) tree nuts (2) wheat

Nutrition Facts

Servings per Container 142 3"Cube (30g) Serving size

Amount per serving Calories

120

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Suga	ar 0%
Protein 10g	_
Vitamin D 0mcg	0%
Calcium 350mg	25%
Iron 0mg	0%
Potassium 0mg	0%

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

a day is used for general nutrition advice.

Handling Suggestions

Refrigerate

Serving Suggestions

Grana Padano is the perfect cheese for unleashing one's creativity, imagination and passion in the kitchen. Serve it grated or as a distinctive addition to starters, but also in chunks, flakes and in so many other ways.

Prep & Cooking Suggestions

Ready to eat, snacking of grating



Product Specifications

Brand	Manufacturer
Antico Caseificio Italiano	Calabro Cheese Corp

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	00160	200160	98010323995179		2/9.40 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
19.74lb	18.8lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.09in	10.27in	5.35in	0.61ft3	8x12	237days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	180mg
Protein	10	Trans Fats	0g	Calcium	350mg
Total Carbohydrates···	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	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	

0	Additional Images		

