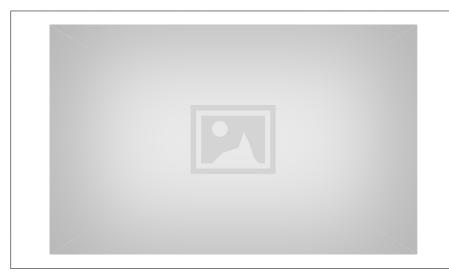


Briati

23544 - Parmigiano Reggiano Grated



Reggiano is known as the King of Cheese. The taste is sharp, complex, and layered, a bit fruity and savory at the same time, and above all else nutty is the predominant characteristic and most typical descriptive. Delicious with sliced meats, pairs well with honey or balsamic vinegar.



* Benefits

Reggiano is known as the King of Cheese and is the original parmesan. Its been consistently made for nearly eight centuries. Authentic Parmigiano Reggiano is protected by a consortium that ensures standards and traditional practices are being upheld. Raw cows milk from Emilia Romagna is the base, and other than that only salt and rennet are used. It has a granular, crumbly structure - even though it is considered a hard cheese, if you stick the tip of a knife in it and twist it will break into irregular nuggets, much like a boulder shattered with a sledgehammer. The cheese contains tiny crunchy granules which give it a ven jurique texture. The taste is sharp, complex and layered, a bit fruity and savory at the same time, and above all else nutty is the predominant characteristic and most typical descriptive. Beautiful alone, delicious with sliced meats, pairs well with honey or balsamic vinegar. And of course can be used to elevate almost any savory recipes.

Ingredients	▲ Allergens
Parmigiano Reggiano: (Cow's Milk, Salt, Rennet), Powdered Cellulose added to prevent caking (anticaking agent)	Contains: in milk Free From: contains: free From: so crustaceans one eggs one fish one peanuts on

Nutrition Facts

Servings per Container 454 Serving size 5.0g (5g)

Amount per serving

Calories	20
% Da	aily Value*
Total Fat 1.5 g	2%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 65 mg	3%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 48 mg	4%
Iron 0 mg	0%
Potassium 4 mg	0%

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

a day is used for general nutrition advice.

Handling Suggestions

See label for suggestions

Serving Suggestions

Served on top of pastas, soups, and salads or as an ingredient.

Prep & Cooking Suggestions

Ready to Eat

Product Specifications

Brand				Manufacturer			
Briati			Briati				

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	#00056	23544	10820581265448		2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.5 lb	10 lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.25 in	9.25 in	5.5 in	0.33 ft3	15x10	58 days	35 °F / 37 °F





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Nutrition Analysis - By Measure

Calories	20	Total Fat	1.5 g	Sodium	65 mg
Protein	2	Trans Fats	0 g	Calcium	48 mg
Total Carbohydrates···	0 g	Saturated Fat	1 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	4 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	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		

