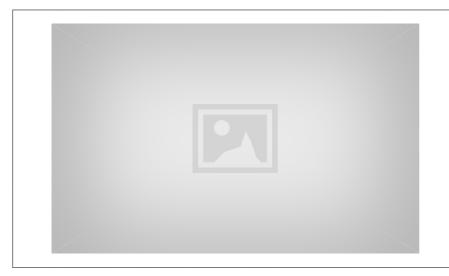


#### Valsarena Solodibruna

# 24876 - Brown Cow 24 Months Parmigiano Reggi



Heritage Parmigiano Reggiano made at one of the few dairies that produces cheese solely using the milk from the ancient breed of brown cows. This breed produce less milk but their milk is richer and higher in butterfat/proteins that make it exemplary for producing Parmigiano Reggiano.



#### \* Benefits

One of the few dairies dedicated to producing Parmigiano Reggiano solely from milk of Brown Cows. Gian Domenico Serra and his children raise the dairy herd, milk and manage the dairy following traditional methods. A true farmstead - rare in Italy. Cow diet changes to create nuances in flavors of the milk by rotating the feed of wheat, corn, alfalfa, and sugar beets. The taste is sweet and delicate, and the paste is a golden -yellow color.

Ingredients	Allergens	
Milk cow, salt, rennet	Contains:  in milk  Free From:  contains:  in milk  Free From:  contains:  in milk  in milk	

# **Nutrition Facts**

Servings per Container 300 30.0g (30g) Serving size

Amount per serving

Calories	120
% D	aily Value*
Total Fat 9g	11%
Saturated Fat 6g	29%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 195mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 10g	_
Vitamin D 0mcg	0%
Calcium 348mg	25%
Iron 0mg	0%
Potassium 0mg	0%

a day is used for general nutrition advice.

### **Handling Suggestions**

Keep refrigerated

# Serving Suggestions

This parmigiano reggiano is a perfect addition to a cheese plate alone or drizzled with an aged balsamic vinegar, or grated onto pasta or vegetable

## Prep & Cooking Suggestions

Break into small chunks with a cheese knife or grate over pasta.

#### **Product Specifications**

Brand	Manufacturer
Valsarena Solodibruna	GOURMET FOODS INT CHEESE 1883

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	Bulk 34876	24876	90820581248768		1/20 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21lb	20lb	Italy	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	18in	12in	6in	0.75ft3	4x5	137days	35°F / 37°F





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# Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	195mg
Protein	10	Trans Fats	0g	Calcium	348mg
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	25mg		
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					

