



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

Milk cow, salt, rennet

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 sesame soy tree nuts wheat

Nutrition Facts

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

Amount per serving
Calories 120

	% Daily 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%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories 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 dishes.

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	TlxHl	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	



Additional Images

