



Imported

251601 - Reggiano Parmigiano Wedge Hand Wrap

Parmigiano-Reggiano is a hard, dry cheese made from skimmed or partially skimmed cow's milk. It has a hard pale-golden rind and a straw-colored interior with a rich, sharp flavor.



* Benefits

Parmigiano-Reggiano is a semi-fat hard cheese. It is produced using calf rennet with acidity developed naturally during fermentation. It's made from semi skimmed cow's milk, the product of a natural skimming process. The inner color is straw yellow, while the rind is dark colored or natural golden yellow as well. Parmigiano Reggiano taste is fragrant, piquant but not spicy

Ingredients

Milk, salt, calf rennet

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container

Serving size g

Amount per serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein

Vitamin D %

Calcium %

Iron 0mg 0%

Potassium %

* 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 at 37 F

Serving Suggestions

sliced, cut in small pieces, grated on pasta. Served alone, Parmigiano cheese can be accompanied by a drizzle of honey, dried or fresh fruit, or cured meat. The mild flavor makes Parmigiano a fairly wine-friendly cheese.

Prep & Cooking Suggestions

No preparation needed

📄 Product Specifications

Brand	Manufacturer	Product Category
Imported	GOURMET FOODS INT CHEESE 1074	Cheese, Hard Italian

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	90820581251607	251601	90820581251607		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.33lb	10lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	4in	0.2ft3	20x8	180days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	0mg
Protein		Trans Fats		Calcium	
Total Carbohydrates...	0g	Saturated Fat		Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	



Additional Images

