



Imported

25162 - Parmigiano Reggiano Eighth Wheel

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.



Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
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.

* Benefits

Parmigiano-Reggiano is a semi-fat hard cheese. It is produced using claf 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 colour is straw yellow, while the rind is dark coloured or natural golden yellow as well. Parmigiano Reggiano taste is fragrant, piquant but not spicy

Ingredients

Milk, salt, calf rennet

Allergens

Contains:



Free From:

- crustaceans
- eggs
- fish
- peanuts
- soy
- tree nuts
- wheat

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.
	1760	25162	90820581251621		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.65lb	20lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	4in	0.2ft3	20x5	180days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		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

