

## Zanetti 31583 - **Grana Padano Quarter Wheel**

Grana Padano is a hard cheese made through the natural fermentation of partially skimmed cow's milk. The cheese is ripened slowly and meets the standards for quality, flavor, aroma, appearance, and nutritional value and awarded the Grana Padana logo and DOP mark.



	Servings per Container 8618 Serving size 28.0g (28g) Amount per serving Calories 110				
		% Dai Total Fat 8g Saturated Fat 5g Trans Fat 0g Cholesterol 30mg	ly Value* 10% 25% 10%		
* Benefits		Sodium 170mg	7%		
Grana Padano is a hard cheese made through skimmed cow's milk. The cheese is ripened sl flavor, aroma, appearance, and nutritional val DOP mark. The product is produced by Zanet months to develop the characteristic flavor ar	owly and meets the standards for quality, ue and awarded the Grana Padana logo and ti Spa and has been aged for minimum 20	Total Carbohydrate 0g   Dietary Fiber 0g   Total Sugars 0g   Includes 0g Added Sugar	0% 0% 		
Ingredients	Allergens	Protein 9g			
Part-Skimmed Cow's Milk, Cheese Cultures, Salt, Rennet, Egg White Lysozyme,	Contains: () eggs () milk Free From: () crustaceans () fish () peanuts () sesame () soy () tree nuts () wheat	Vitamin D 0mcg Calcium 330mg Iron 0mg Potassium 0mg * The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.			

Handling Suggestions	🖉 Pro	ducts	Specifi	cations	5			
keep refrigerated	Brand		Manufacturer					
	Zanetti			Arthur Schuman Inc				
Serving Suggestions	UPC	MF	G #	SPC #		GTIN	Pac	ck Pack Desc.
28g		UCI5303QX1 31583		90088231801880			1/19 LB	
	Gross V	Veight	Net We	ight C	ountry of	Origin k	losher	Child Nutrition
Prep & Cooking Suggestions	211	b	191	)	Italy		No	
ready to eat or top on pasta	Shipping Information							
	Length	Width	Height	Volume	e TIxHI	Shelf Life	Stora	ge Temp From/To
	18.25in	9.5in	5.75in	0.58ft3	3 10x12	120days		35°F / 37°F



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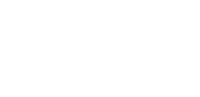


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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	170mg
Protein	9	Trans Fats	Og	Calcium	330mg
Total Carbohydrates…	Og	Saturated Fat	5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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



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