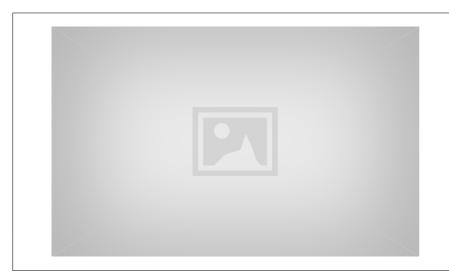


#### Cello

## 31681 - Parmesan Shaved



Parmesan is a hard, domestic cheese made through natural fermentation of cows milk. The cheese has a mild, nutty, flavor. Parmesan cheese is cured for a minimum of 12 months to develop the flavor, color and texture that are characteristic of aged Parmesan.



### \* Benefits

Parmesan is a hard, domestic cheese made through natural fermentation of cows milk. The cheese has a mild, nutty, flavor. Parmesan cheese is cured for a minimum of 12 months to develop the flavor, color and texture that are characteristic of aged Parmesan. Shaved cheese cups are gas-flushed and hermetically sealed in polypropylene cups, with twelve 10-ounce cups packed per case. The product meets the standards listed in 21 CFR 133.165.

Ingredients	Allergens
Cultured Pasteurized Part- Skimmed Cows Milk, Sea Salt, and Enzymes.	Free From:  So crustaceans eggs fish peanuts  soy tree nuts wheat

# **Nutrition Facts**

Servings per Container 0 Serving size 28.0g (28g)

Amount per serving

Calories	110
% Dai	ly Value*
Total Fat 8g	10%
Saturated Fat 6g	30%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 370mg	16%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 260mg	20%
Iron 0mg	0%
Potassium 40mg	0%

<sup>\*</sup> 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**

## **Product Specifications**

Brand

Serving Suggestions

Keep Refrigerated

Use as shaved cheese topping

Prep & Cooking :	Suggestions
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N/A

Ce	llo		Arthur Sch	numan In	С
LIDC	NATC #	CDC "	CTINI	D I	D. 1 D

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
088231421917	421914	31681	10088231421914		12/10 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.5lb	7.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.31in	9.68in	11.8in	0.95ft3	12x3	78days	35°F / 37°F





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## Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	370mg
Protein	8	Trans Fats		Calcium	260mg
Total Carbohydrates	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
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						

