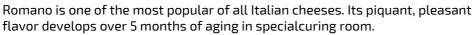


#### Belgioioso

#### 45502 - Romano Shredded







#### \* Benefits

Romano is one of the most popular of all Italian cheeses. BelGioioso Romano is made with fresh milkgathered daily from local farmers. Its piquant, pleasant flavor develops over 5 months of aging in specialcuring rooms. With a more aggressive character than Parmesan, Romano offers maximum taste with every morsel. Its sharpness will allow you to use less cheese in your recipes.

| Ingredients  | Allergens                     |
|--|-------------------------------|
| Cultured Milk, Salt, Enzymes,<br>Cellulose to prevent caking,<br>Natamycin to protect flavor | Contains:                     |
|  | crustaceans eggs fish peanuts |

# **Nutrition Facts**

Servings per Container 5.0g (5g) Serving size

Amount per serving **Solorios** 

| Calories                | 20           |
|-------------------------|--------------|
| %                       | Daily Value* |
| Total Fat 2g            | 3%           |
| Saturated Fat 1g        | 5%           |
| Trans Fat 0g            |              |
| Cholesterol 4mg         | 2%           |
| Sodium 60mg             | 3%           |
| Total Carbohydrate 0g   | 0%           |
| Dietary Fiber 0g        | 0%           |
| Total Sugars 0g         |              |
| Includes 0g Added Sugar | 0%           |
| Protein 1g              |              |
| Vitamin D 2mcg          | 0%           |
| Calcium 50mg            | 4%           |
| Iron 0mg                | 0%           |
| Potassium 0mg           | 0%           |

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

### **Handling Suggestions**

Keep refrigerated UNIT UPC: 031142455021

### Serving Suggestions

Toss fettuccine noodles with zucchini ribbons, roasted tomatoes, roasted walnuts and grated Romano.
Garnish a red pepper bisque with basil, shrimp and grated Romano.

komano.
Toss broccoli rabe with whole garlic, olive oil and shaved Romano.
Grate Romano onto a plate of gnocchi tossed with pesto.
Grate Romano onto spaghetti tossed with extra virgin olive oil and black pepper.

## Prep & Cooking Suggestions

Ready to eat. Just add to your favorite recipe.

#### **Product Specifications**

| Brand      | Manufacturer          |
|------------|-----------------------|
| Belgioioso | Belgioioso Cheese Inc |
|            |                       |

| UPC          | MFG # | SPC # | GTIN           | Pack | Pack Desc. |
|--------------|-------|-------|----------------|------|------------|
| 031142455021 | 45502 | 45502 | 10031142455028 |      | 12/5 OZ    |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 4.95lb       | 3.75lb     | United States     | No     |                 |

| Shipping Information |        |        |         |       |            |                      |
|----------------------|--------|--------|---------|-------|------------|----------------------|
| Length               | Width  | Height | Volume  | TIxHI | Shelf Life | Storage Temp From/To |
| 14.36in              | 9.75in | 6.38in | 0.52ft3 | 13x9  | 90days     | 35°F / 37°F          |





## Belgioioso

## 45502 - Romano Shredded



Romano is one of the most popular of all Italian cheeses. Its piquant, pleasant flavor develops over 5 months of aging in specialcuring room.

## Nutrition Analysis - By Measure

| Calories            | 20 | Total Fat           | 2g   | Sodium         | 60mg |
|---------------------|----|---------------------|------|----------------|------|
| Protein             | 1  | Trans Fats          | 0g   | Calcium        | 50mg |
| Total Carbohydrates | 0g | Saturated Fat       | 1g   | Iron           | 0mg  |
| Sugars              | 0g | Added Sugars        | 0g   | Potassium      | 0mg  |
| Dietary Fiber       | 0g | Polyunsaturated Fat |      | Zinc           |      |
| Lactose             |    | Monounsaturated Fat |      | Phosphorus     |      |
| Sucrose             |    | Cholesterol         | 4mg  |                |      |
| Vitamin A(IU)•      |    | Vitamin D           | 2mcg | Thiamin        |      |
| Vitamin A(RE)       |    | Vitamin E           |      | Niacin         |      |
| Vitamin C           |    | Folate              |      | Riboflavin     |      |
| Magnesium           |    | Vitamin B-6         |      | Vitamin B-1 2• |      |
| Monosodium          |    | Sulphites           |      | Nitrates       |      |

| Additional Images | 5 |  |  |
|-------------------|---|--|--|
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