

Pecora Bianca

45554 - Pecorino Romano Wedge



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* Benefits

Parmesan is a hard, cheese made through natural fermentation of cows milk. It has a mild, nutty flavor. The cheese is cured to develop the flavor, color, and texture that are characteristic of aged Parmesan. The product is shredded and packed in 15-pound, gasflushed BLUE bags formed from a clear, food-grade, moisture and oxygen barrier film.

Two Fifteen-pound bags are packed per case. The product meets the standards listed in 21 CFR 133.165.

Ingredients	Allergens
Parmesan Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes). CONTAINS: MILK	Contains: image: milk Free From: crustaceans eggs fish peanuts soy of tree nuts wheat

Nutrition Facts

Servings per Container 227 28.0g (28g) Serving size

Amount per serving

Calories	110
% Da	aily Value*
Total Fat 34.88g	13%
Saturated Fat 21.28g	106%
Trans Fat	
Cholesterol 89mg	30%
Sodium 2050mg	89%
Total Carbohydrate 1.74g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 24.47g	
Vitamin D 0.5mcg	3%
Calcium 940mg	72%
Iron 0.59mg	3%
Potassium 72mg	2%

* 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

Refrigerate



Serving Suggestions

Ready to eat

Prep & Cooking Suggestions

Ready to eat



Product Specifications

Brand	Manufacturer	Product Category
Pecora Bianca	Arthur Schuman Inc	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ARG07902NP	45554	00074030077509		1/14 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14lb	14lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
6.8in	13.1in	5.4in	0.28ft3	14x8	252days	35°F / 37°F





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Fancy Shredded Parmesan Cheese 2-15 LB Bags Parmesan is a hard, cheese made through natural fermentation of cows milk. It has a mild, nutty flavor. The cheese is cured to develop the flavor, color, and texture that are

characteristic of aged Parmesan

Nutrition Analysis - By Measure

Calories	110	Total Fat	34.88g	Sodium	2050mg
Protein	24.47	Trans Fats		Calcium	940mg
Total Carbohydrates•••	1.74g	Saturated Fat	21.28g	Iron	0.59mg
Sugars	0g	Added Sugars	0g	Potassium	72mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	89mg		
Vitamin A(IU)•		Vitamin D	0.5mcg	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		

