



Belgioioso

45750 - Romano Wedge

BelGioioso Romano is made with fresh milk gathered daily from local farmers. 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.



Nutrition Facts

Servings per Container **5**
Serving size **1.00Z (1oz)**

Amount per serving
Calories 110

% Daily Value*

Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 25mg	8%
Sodium 340mg	15%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	
Vitamin D 16mcg	80%
Calcium 260mg	20%
Iron 0mg	0%
Potassium 20mg	0%

* 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

Romano is one of the most popular of all Italian cheeses. BelGioioso Romano is made with fresh milk gathered daily from local farmers. Its piquant, pleasant flavor develops over 5 months of aging in special curing 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

Cultured Milk, Salt, Enzymes

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated until ready to use.

📄 Product Specifications

Brand	Manufacturer	Product Category
Belgioioso	Belgioioso Cheese Inc	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
031142526752	52675	45750	10031142526759		12/5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.1lb	3.75lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.56in	5.94in	5.38in	0.14ft3	35x8	273days	35°F / 37°F

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.
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

Open package and add to your favorite recipe.



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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	340mg
Protein	8	Trans Fats		Calcium	260mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		Vitamin D	16mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

