

Mitica

55671 - Pecorino Pepato Wheel



This semi-firm sheep's milk cheese is made with black peppercorns. It strikes a nice balance between zesty spice and pleasant nuttiness. A natural choice for cacio e pepe or an antipasto platter.



* Benefits

This semi-firm sheeps milk cheese with black peppercorns is a popular style in southern Italy. This version stands out because of the richness of the milk, which makes a fuller flavored cheese. Pecorino Pepato Mitica strikes a nice balance between spice and pleasant nuttiness. The cheese is golden yellow in color with ridges from the basket molds used in production. Whole black peppercorns are mixed throughout the paste of the cheese. It has a zesty, peppery bite tempered by nutty sheeps milk. Traditionally used for grating, Pepato (peppered) would be a natural choice for cacio e pepe or an antipasto platter. The cheese is aged 6 months.

Ingredients	▲ Allergens
Pasteurized sheep's milk, rennet, salt, black pepper	Contains:
	Free From: Specifical control of the control of th

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	· %
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated.

Serving Suggestions

Though traditionally used for grating, and is a natural choice for Cacio e Pepe, Pepato would also be at home on an antipasto platter. Serve with a bold red like Nero d'Avola.

Prep & Cooking Suggestions

Bring to room temperature before serving.

Product Specifications

Brand	Manufacturer
Mitica	Forever Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	IT276	55671	98032952890045		1/25 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
27lb	26lb	Italy		

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	15in	15in	6in	0.78ft3	9x6	238days	35°F / 37°F





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Nutrition Analysis - By Measure

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

Additional Images



