



Imported
60146 - Gran Parmesan Wedge

Half-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi skimmed cow's milk, the product of a natural skimming process. The colour is white or straw yellow, while the rind is dark or natural golden yellow coloured.



* Benefits

Half-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi skimmed cow's milk, the product of a natural skimming process. The colour is white or straw yellow, while the rind is dark or natural golden yellow coloured. The texture is hard, fine grainy and flaky, with a fragrant and subtle taste

Ingredients

milk, salt, calf rennet

⚠ Allergens

Contains:

🥚 eggs 🥛 milk

Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts 🌱 sesame
🥥 soy 🌰 tree nuts 🌾 wheat

Nutrition Facts

Servings per Container 15
Serving size 30.0g (30g)

Amount per serving
Calories 120.6

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 9g	30%
Trans Fat 0.3g	
Cholesterol 35mg	12%
Sodium 212mg	14%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 353mg	0%
Iron 0mg	0%
Potassium 36mg	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.

Handling Suggestions

keep at 37 F

Serving Suggestions

Could be served cut in pieces with ham, fruit jam, fresh fruit

Prep & Cooking Suggestions

sliced, grated on pasta, cut in small pieces

📄 Product Specifications

Brand			Manufacturer			
Imported			Latteria Soresina USA			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	1535	60146	98004673804366		1/7 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
7lb		7lb	Italy	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.2in	11.2in	3.2in	0.27ft3	10x20	180days	35°F / 37°F



Imported
60146 - Gran Parmesan Wedge

Half-fat cooked hard cheese produced using calf rennet with acidity developed naturally during fermentation and made from semi skimmed cow's milk, the product of a natural skimming process. The colour is white or straw yellow, while the rind is dark or natural golden yellow coloured.



Nutrition Analysis - By Measure

Calories	120.6	Total Fat	9g	Sodium	212mg
Protein	10	Trans Fats	0.3g	Calcium	353mg
Total Carbohydrates...	0g	Saturated Fat	9g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	36mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

 Additional Images

