



**Briati**

# 6533 - Romano Wheel

Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles.



## Nutrition Facts

Servings per Container **324**  
Serving size **1"cube (28g)**

Amount per serving  
**Calories 112**

% Daily Value\*

<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 220mg	<b>10%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 9g	
Vitamin D 0.14mcg	<b>1%</b>
Calcium 238.56mg	<b>18%</b>
Iron 0.09mg	<b>1%</b>
Potassium 21.34mg	<b>0%</b>

\* 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

Pecorino Romano is one of the most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, bread, and baking casseroles. Romano has been made since the 1st century B.C. and is one of the most popular hard cheeses. Briati Romano cheese is buttery with a definite tang and classic saltiness expected from this hard grating cheese. This Romano is made with whole, pasteurized cow's milk that is hormone and rBST-free. Grated over pasta, soups, and salad or shaved into cooked dishes and cream sauces, our Briati Romano will bring authentic Italian flavors to your dishes.

### Ingredients

Pasteurized milk, cheese cultures, salt, enzymes

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Refrigerate

### Serving Suggestions

Commonly used as an ingredient or grated on top of pasta, soup, and salads.

### Prep & Cooking Suggestions

Ready to Eat

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Briati	Briati	Cheese, Hard Italian

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	165334	6533	90820581065334		1/20 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.2lb	20lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.26in	13.2in	5.39in	0.63ft3	9x10	156days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	112	Total Fat	8g	Sodium	220mg
Protein	9	Trans Fats		Calcium	238.56mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0.09mg
Sugars	0g	Added Sugars	0g	Potassium	21.34mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		Vitamin D	0.14mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

## Additional Images

