



Vivaldi

# 871825 - Parmigiano Reggiano Dop Wedge

Aged for 18 months, Vivaldi Parmesan Reggiano is made from unpasteurized cow milk of Emilia Romagna in Italy. The cheese is crunchy with crystals that develop around nine months of age. Reggiano is known for grating and sprinkling atop pasta, eggplant parmesan and countless other dishes.



## Nutrition Facts

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

Amount per serving  
**Calories 110**

% Daily Value\*

**Total Fat** 8g **12%**  
Saturated Fat 6g **30%**  
*Trans Fat*

**Cholesterol** 25mg **8%**

**Sodium** 180mg **8%**

**Total Carbohydrate** %

Dietary Fiber %

Total Sugars

Includes Added Sugar %

**Protein** 9g

Vitamin D %

Calcium **30%**

Iron %

Potassium %

\* 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

True Italian Parmigiano Reggiano is everything Parmesan should be. Aged for a minimum of 18 months, Vivaldi Parmesan Reggiano is made from unpasteurized cow milk in the region of Emilia Romagna in Italy. The cheese is dense and crunchy in texture with little crystals that develop around nine months of age. The flavors hint at the butterscotch, toasted nuts, and tropical fruit plus a good bit of acidity(or, sharpness). Parmesan Reggiano is known for grating and sprinkling atop pasta, eggplant parmesan and countless other dishes but it's also delicious eaten by the chunk with Prosciutto or a drizzle of honey. That hard, dry rind isn't good for eating but it's a fantastic addition to soups and stews. nuance. Let it soften over several hours of slow cooking and marvel at the savory complexity that flavors your broth. Vivaldi Parmesan Reggiano is made with animal (not vegetarian) rennet and is gluten-free.

### Ingredients

Raw Cow's Milk, Salt, Rennet

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

See label for suggestions

### Serving Suggestions

Serve on a cheese board, bake in savory dishes, grate over pastas, meats, and vegetables.

### Prep & Cooking Suggestions

Serve on a cheese board, bake in savory dishes, grate over pastas, meats, and vegetables. Great with tomatoes and tomato sauce

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Vivaldi	Vivaldi Srl Boat	Cheese, Hard Italian

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581871826	GOR59	871825	10820581871823		15/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7lb	6.56lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.24in	10.24in	4.72in	0.29ft3	15x8	145days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	180mg
Protein	9	Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat	6g	Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

