

## Vivaldi 87184 - **Parmigiano Reggiano Dop Grated**

Aged for 18 months, Vivaldi Parmesan Reggiano is made from unpasteurized cow milk in the region of Emilia Romagna. The cheese is dense with little crystals that develop around nine months of age. The flavors hint at the butterscotch and toasted nuts. Parmesan Reggiano is typically grated or shaved.



		<b>Nutrition Facts</b> Servings per Container Serving size			
		Amount per serving Calories	110		
		% Daily Valu			
		Total Fat 8g	12%		
		Saturated Fat 6g	30%		
		Cholesterol 25mg	8%		
<b>*</b> Benefits		Sodium 180mg	8%		
		Total Carbohydrate	%		
made from unpasteurized cow milk in the region of Emilia Romagn	rue Italian Parmigiano Reggiano is everything Parmesan should be. Aged for a minimum of 18 months, Vivaldi Parmesan Reggiano is nade from unpasteurized cow milk in the region of Emilia Romagna in Italy. The cheese is dense and crunchy in texture with little rystals that develop around nine months of age. The flavors hint at the butterscotch, toasted nuts, and tropical fruit		%		
citystas that beerefor advantage in merination or trage. The nations limit as the bacter social, to doubte index and topical nature plus a good bit of additivitor, sharpness). Parmesan Reggiant is known for grating and sprinkling atop pasta, eggplant parmess, countless other dishes. This version is conveniently pre-shaved which makes it an especially great addition to salads or roaste vegetables. Ready to serve straight from the package, without sacrificing any of this famous cheese's flavor. Vivaldi Parmesan		Total Sugars			
is made with animal (not vegetarian) rennet and is gluten-free.		Includes Added Sugar	%		
Ingredients	Allergens	Protein 9g			
		Vitamin D	%		
Raw Cow's Milk, Salt, Rennett		Calcium	30%		
		Iron	%		
		Potassium	%		
		* The % Daily Value (DV) tells you how mu a serving of food contributes to a daily die a day is used for general nutrition advice.	et. 2,000 calories		

### Handling Suggestions

Keep refrigerated

Serving Suggestions

Sprinkle into any dish for beautiful depth of flavor

# Prep & Cooking Suggestions

Sprinkle into or onto savory dishes and pastas, eggs, salads, or anything

# Product Specifications

Brand					Manufacturer				
Vivaldi					Vivaldi Srl Boat				
UF	РС	MFG #	ŧ S	PC #		GTIN		Pack	Pack Desc.
820581	017972	REG52-	G 8	7184	108	2058187	71847		12/2.8 OZ
Gross V	Veight	t Net Weight Cou		Cour	ntry of Origin Kosh		ner Child Nutrition		
311	o 🛛	2.1lb			Italy		No		
Shipping Information									
Length	Width	Height	Volu	me <sup>.</sup>	TIxHI	Shelf Li	fe St	Storage Temp From/To	
9.05in	9.05in	8.27in	0.39	ft3	15x8	60day	s	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(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

