



Kretschmar

# 89515 - Smoked Provolone Wedge

Provolone is known world wide for it's dense yet supple texture and naturally spicy finish. We've combined that with our traditional cold-smoking technique to create a truly unique Smoked Provolone with just a hint of a woody aroma that leaves you wanting more.



## Nutrition Facts

<b>Servings per Container</b>	
<b>Serving size</b>	<b>1oz(28g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 250mg	<b>11%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 7g	
Vitamin D 0mcg	<b>0%</b>
Calcium 214mg	<b>16%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

### \* Benefits

Provolone is known world wide for it's dense, yet supple texture and naturally spicy finish. We've combine that with our traditional cold-smoking technique to create a truly unique Smoked Provolone with just a hint of a woody aroma that leaves you wanting more. The flavor of smoky provolone is great on Italian styled sandwiches as it pairs well with different types of deli meat. It also complements tart fruits like apple and green grapes well giving a contrast in flavors. Chardonnay is a great wine pairing for this cheese type.

### Ingredients

Cultured Pasteurized Milk, Salt, Enzymes.

### ⚠ Allergens

**Contains:**



**Free From:**

- crustaceans
- eggs
- fish
- peanuts
- soy
- tree nuts
- wheat

\* 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 refrigerated

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Kretschmar	Kretschmar	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581895150	10820581895157	89515	10820581895157		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.5lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.9in	6.9in	4.9in	0.19ft3	20x10	135days	35°F / 37°F

### Serving Suggestions

The flavor of smoky provolone is great on Italian styled sandwiches as it pairs well with different types of deli meat. It also complements tart fruits like apple and green grapes well giving a contrast in flavors. Chardonnay is a great wine pairing for this cheese type.

### Prep & Cooking Suggestions

Open and serve



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## Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	250mg
Protein	7	Trans Fats		Calcium	214mg
Total Carbohydrates...	1g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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

