



BelGioioso

# 94010 - Mascarpone

Mascarpone is a naturally sweet, yet surprisingly light cheese (1/2 the calories of butter) produced from only the freshest cream. Its soft, creamy texture spreads with ease and blends well with other ingredients.



## Nutrition Facts

Servings per Container 24  
Serving size 14.0g (14g)

Amount per serving  
**Calories 60**

% Daily Value\*

Total Fat 7g 9%  
Saturated Fat 5g 25%  
Trans Fat

Cholesterol 20mg 7%

Sodium 5mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0mg 0%

Potassium 10mg 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.

### \* Benefits

In 1990, BelGioioso became the first American company to manufacture this fresh Italian cheese in the United States. Our classic Mascarpone is a naturally sweet, yet surprisingly light cheese (1/2 the calories of butter) produced from only the freshest cream. Its soft, creamy texture spreads with ease and blends well with other ingredients. All Natural rBST Free Gluten Free Kosher Approved Vegetarian Crafted from Pasteurized Cows Milk Fresh

### Ingredients

Pasteurized Cream and Milk, Citric Acid.

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Keep refrigerated after opening.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
BelGioioso	BelGioioso Cheese Inc	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
031142000122	#00017	94010	10031142000174		12/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.2lb	12lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.44in	9.75in	5.13in	0.42ft3	12x7	112days	35°F / 37°F

### Serving Suggestions

Cream puff pastries with sweetened Mascarpone cream and fresh fruit. Combine Mascarpone with herbs to create a trio of spreads to serve with a fresh bread basket. Add Mascarpone to hot pasta or traditional red sauce for an added creamy flavor. Saut fresh pears in brown sugar and butter and poach in brandy sauce. Serve with a scoop of Mascarpone mixed with pure maple syrup.

### Prep & Cooking Suggestions

Just unseal package and it is ready to serve in your favorite recipe.



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### Nutrition Analysis - By Measure

Calories	60	Total Fat	7g	Sodium	5mg
Protein	1	Trans Fats		Calcium	20mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	10mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(U)		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

