



18 MONTHS | 24 MONTHS

PARMIGIANO REGGIANO

CHEESE

In Italy more than 900 years ago, the Benedictine and Cistercian monks were already making Parmigiano-Reggiano. This cheese's low water content is due to its method of production and its long maturing phase, which makes it especially high in nutrients and energy. Crumbly and grainy, it has a fruity and unique sharpness to it. However, its aromas and flavours change during the maturing process. As such, a 24 month-old Parmigiano-Reggiano keeps its milky flavours but its hints of melted butter are more conspicuous. It can be served simply, accompanied by bread and wine, or as a topping on pasta or salad. It can also be used in recipes for stuffing fresh pasta and preparing meat dishes.

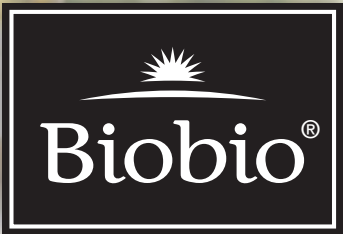


PRODUCT OF ITALY
LACTOSE FREE
G.M.O. FREE
GLUTEN FREE*



*AS OTHER SIMILAR CHEESES

**ORGANIC
CHEESE**



18 MONTHS | 24 MONTHS
**PARMIGIANO
 REGGIANO**
 CHEESE

INGRÉDIENTS:
 ORGANIC RAW MILK, SALT, RENNET.

Nutrition Facts	
Per 3 cm cube (30 g)	
Amount	% Daily Value
Calories 100	
Fat 7 g	12 %
Saturated 5 g + Trans 0 g	24 %
Cholesterol 20 mg	
Sodium 160 mg	7 %
Carbohydrate 0 g	0 %
Fibre 0 g	0 %
Sugars 0 g	
Protein 8 g	
Vitamin A 4 %	Vitamin C 0 %
Calcium 30 %	Iron 2 %



CATEGORY	HARD CHEESE
MILK FAT	28 %
MOISTURE	32 %
SHELF LIFE AT 4 °C	6 MONTHS
AGING	18 MONTHS OR 24 MONTHS
SALES UNIT	FIX WEIGHT 15 x 200 g
GROSS CASE WEIGHT	—
NET CASE WEIGHT	3 kg (15 x 200 g)
PRODUCT DIMENSIONS (L X W X H)	200 g - WEDGE 7 x 15 x 2.5 cm 320 g - VARIABLE
CASE DIMENSIONS (L X W X H)	20 x 20 x 16.5 cm (15 x 200 g) 38 x 24 x 21.5 cm (30 x 320 g)
UPC (unit)	8 730 13 00 10 1 8 (18 MONTHS) 8 730 13 00 10 2 5 (24 MONTHS)
UPC (case)	20873013001012 (18 MONTHS) 20873013001029 (24 MONTHS)