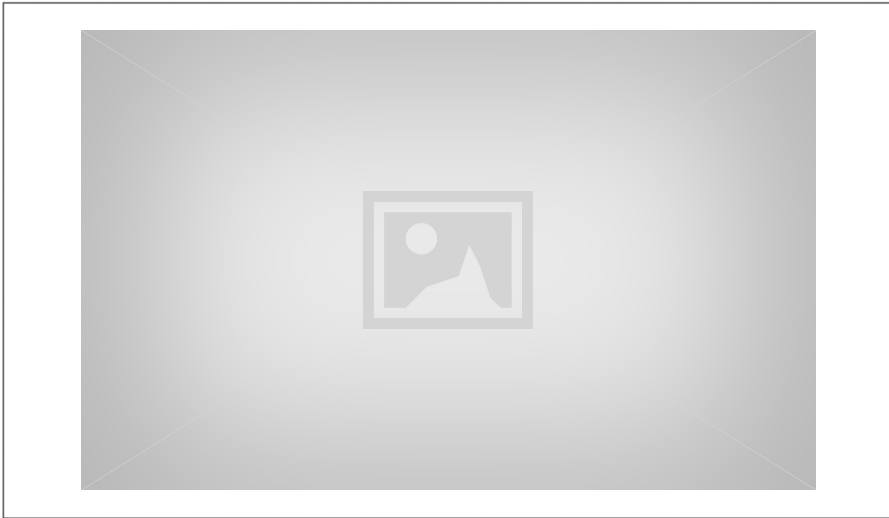




ZERTO

001652 - Cheese Parmesan Reggiano Wedge Impo

Made from partially-skimmed, raw cows milk, only wheels that have passed rigorous inspection will earn DOP status and thus the right to have the Parmigiano Reggiano name embossed on their golden rinds. Aged between 12 and 18 months, the maturation process includes precise, measured calculations on how to age the cheese. Featuring a flaky texture and a delicate, savory taste with a pleasantly vegetable aroma, the result is a nutty, piquant flavor and a light blonde hue. Individual unit has random weight of 11 pound(s). Shipped in a corrugated case containing 1 unit(s). Shipping container net weight is 11 pound(s).



Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
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

Parmigiano Reggiano is one of the most recognizable cheeses in the world.

Ingredients

⚠ Allergens

Handling Suggestions

📄 Product Specifications

Serving Suggestions

Make a traditional Chicken Saltimbocca stuffed with plenty of Parmigiano Reggiano.

Prep & Cooking Suggestions

Keep Refrigerated until use.

Brand	Manufacturer	Product Category
ZERTO	Schreiber Foods	Cheese

MFG #	SPC #	GTIN	Pack	Pack Desc.
41420	001652	98003518979221	1	1 / 11.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
15lb	11lb	Yes	ITA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8in	12in	18in	1728INQ	15x6	365DAYS	33°F / 45°F



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Nutrition Analysis

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
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

