



Like no other in the marketplace...  
domestic or imported.

close

# Romano : Quarters



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|                     |  |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
|---------------------|--|---------|--------------|-----------|--------------|-------------|---------|------------|---------|-------------|--------|-------|------|--------------|----|---------------|---------|
| <b>UPC Code</b>     | 6 37876 09522 1  |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Product Code</b> | 522  |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Description</b>  | Grande Romano is made from the purest cows milk and aged over the minimum requirement of five months. The result is a cheese that is white to pale yellow in color, with a clean and sharp, rich flavor and pungent aroma. Grande Romano is great on pizza, specialty breads, soups, salads, pasta, sauces, salad dressings or anywhere you want to heighten flavor.   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Ingredients</b>  | Pasteurized milk, cheese culture, salt, enzymes.   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Storage</b>      | For best performance, keep refrigerated under 42°F. Product should not be frozen.  |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Handling</b>     | <b>Check Quality Codes</b> - Make sure cheese is being properly rotated to ensure performance.   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Preparation</b>  | <b>Prep Area Temperature</b> - Prepped cheese should be kept cold and not allowed to sit at room temperature for extended periods of time. Always keep covered and refrigerated when possible.   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Shelf Life</b>   | For best results, use within 6 months.   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Quality Code</b> | Package date stamped on package.   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| <b>Packaging</b>    | Vacuum Packed - Four-6 lb.<br><br><table border="0"> <tr> <td>Nt. Wt.</td> <td>24.000 lbs.*</td> </tr> <tr> <td>Gross Wt.</td> <td>26.000 lbs.*</td> </tr> <tr> <td>Case Length</td> <td>11.375"</td> </tr> <tr> <td>Case Width</td> <td>11.375"</td> </tr> <tr> <td>Case Height</td> <td>9.688"</td> </tr> <tr> <td>Ti/Hi</td> <td>12/6</td> </tr> <tr> <td>Cases/Pallet</td> <td>72</td> </tr> <tr> <td>Pallet height</td> <td>60.500"</td> </tr> </table> <p>* This product is a random weight item. Actual weight will differ.</p> | Nt. Wt. | 24.000 lbs.* | Gross Wt. | 26.000 lbs.* | Case Length | 11.375" | Case Width | 11.375" | Case Height | 9.688" | Ti/Hi | 12/6 | Cases/Pallet | 72 | Pallet height | 60.500" |
| Nt. Wt.             | 24.000 lbs.*   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| Gross Wt.           | 26.000 lbs.*   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| Case Length         | 11.375"  |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| Case Width          | 11.375"  |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| Case Height         | 9.688"   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| Ti/Hi               | 12/6   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| Cases/Pallet        | 72   |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |
| Pallet height       | 60.500"  |         |              |           |              |             |         |            |         |             |        |       |      |              |    |               |         |

## Nutrition Facts

Serving Size 1 oz. (28g)  
Servings Per Container About 96

**Amount Per Serving**  
**Calories 100**    **Calories from Fat 70**

|                              | % Daily Value* |
|------------------------------|----------------|
| <b>Total Fat</b> 7g          | <b>11%</b>     |
| Saturated Fat 4g             | <b>21%</b>     |
| Trans Fat 0g                 |                |
| <b>Cholesterol</b> 20mg      | <b>7%</b>      |
| <b>Sodium</b> 500mg          | <b>21%</b>     |
| <b>Total Carbohydrate</b> 1g | <b>0%</b>      |
| Dietary Fiber 0g             | <b>0%</b>      |
| Sugars 0g                    |                |
| <b>Protein</b> 8g            |                |

Vitamin A 4%    •    Vitamin C 0%  
Calcium 25%    •    Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

|                    | Calories  | 2,000   | 2,500   |
|--------------------|-----------|---------|---------|
| Total Fat          | Less than | 65g     | 80g     |
| Sat. Fat           | Less than | 20g     | 25g     |
| Cholesterol        | Less than | 300mg   | 300mg   |
| Sodium             | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate |           | 300g    | 375g    |
| Dietary Fiber      |           | 25g     | 30g     |

**INGREDIENTS: PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES**