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Romano : Grated



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UPC Code	6 37876 09679 2
Product Code	679
Description	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.
Ingredients	Pasteurized milk, cheese culture, salt, enzymes.
Storage	For best performance, keep refrigerated under 42°F. Product should not be frozen.
Handling	Check Quality Codes - Make sure cheese is being properly rotated to ensure performance.
Preparation	Prep Area Temperature - 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.
Shelf Life	For best results, use within 6 months.
Quality Code	Package date stamped on package.
Packaging	Reclosable Poly Bag - Two-10 lb. Nt. Wt. 20.000 lbs. Gross Wt. 22.000 lbs. Case Length 17.750" Case Width 11.500" Case Height 8.125" Ti/Hi 9/7 Cases/Pallet 63 Pallet height 53.630"

Nutrition Facts

Serving Size 2 tsp. (5g)
Servings Per Container About 906

Amount Per Serving		Calories from Fat 70	
		% Daily Value*	
Total Fat	7g		11%
Saturated Fat	4g		21%
Trans Fat	0g		
Cholesterol	20mg		7%
Sodium	500mg		21%
Total Carbohydrate	1g		0%
Dietary Fiber	0g		0%
Sugars	0g		
Protein	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