

GRANDE AGED PROVOLONE GIGANTE APPROX. 55LB



Product Code 241
UPC Code 637876002410
GTIN 90637876002413

Description Grande Gigante Aged Provolone is a 55 lb. salame that is lightly smoked with apple wood and has a uniquely delicious and savory piquant flavor. It is hand-crafted and hand-roped by cheese artisans in the Old-World tradition. It is all natural - made without preservatives, fillers or artificial ingredients.

Ingredients Pasteurized milk, cheese culture, salt, enzymes

Storage & Handling For best performance, keep refrigerated under 42°F. Product should not be frozen. Make sure cheese is being properly rotated to ensure performance.

Preparation Prepped cheese should be kept cold and not allowed to sit at room temperature for extended periods of time. Always keep covered and refrigerate when possible.

Shelf Life For best results, use within 180 Days.

Quality Code Package Date Stamped on Case-Julian Date

Packaging Vacuum-pack/Hand Roped - 1 X 55 LB
 *Nt. Wt. 52 lbs.
 *Gross Wt. 54 lbs.
 Case Length 31"
 Case Width 8.5"
 Case Height 8.75"
 Ti/Hi 20/5
 Cases/Pallet 100
 Pallet height 53.5"

* This product is a random weight item. Actual weight will differ.

Nutrition Facts

Serving Size 1 oz (1 Inch Cube) (28g)
Servings Per Container About 880

Amount Per Serving

Calories 100

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 280mg **12%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 7g

Vitamin D 0mcg **0%**

Calcium 212mg **15%**

Iron 0mg **0%**

Potassium 39mg **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
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES

Updated: 12/01/2017