

GRANDE AGED PROVOLONE BOCCINI APPROX. 1.75LB



Product Code 451

UPC Code 637876004513

GTIN 90637876004516

Description Grande Boccini Aged Provolone small style is a 1-3/4 lb. round. It 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 on Black Tag

Packaging Vacuum-pack/Hand Roped - 6 X 1.75 LB

*Nt. Wt. 10.5 lbs.
 *Gross Wt. 11.75 lbs.
 Case Length 14.125"
 Case Width 9.5"
 Case Height 4.875"
 Ti/Hi 11/10
 Cases/Pallet 110
 Pallet height 57"

* 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 28

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