



Product Code 522

UPC Code 637876005220

GTIN 90637876005223

Description Grande Romano Wheel Quarters are 6 lb. quarter pieces from our Romano wheel. It is made from pure cow's milk. White to pale yellow in color, it is aged over the minimum 5 months to develop a clean and sharp, piquant flavor and pungent aroma. 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

Packaging Vacuum-pack - 4 X 6 LB

*Nt. Wt. 24 lbs.

*Gross Wt. 26 lbs.

Case Length 11.375"

Case Width 11.375"

Case Height 9.688"

Ti/Hi 12/6

Cases/Pallet 72

Pallet height 60.5"

* 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 96

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 530mg	23%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 298mg	25%
Iron 0mg	0%
Potassium 24mg	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