

GRANDE ROMANO WHEEL APPROX. 24LB



Product Code 527
UPC Code 637876005275
GTIN 90637876005278

Description Grande Wheel Romano 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 - 2 X 24 LB

*Nt. Wt. 48 lbs.

*Gross Wt. 51 lbs.

Case Length 20"

Case Width 10"

Case Height 9.75"

Ti/Hi 6/5

Cases/Pallet 30

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 384

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

Updated: 12/01/2017