



Product Code 679
UPC Code 637876096792
GTIN 10637876006798

Description Grande Grated 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 90 Days.

Quality Code Package Date Stamped on Pkg.

Packaging Reclosable Poly Bag - 2 X 10 LB
 Nt. Wt. 20 lbs.
 Gross Wt. 22 lbs.
 Case Length 17.75"
 Case Width 11.5"
 Case Height 8.125"
 Ti/Hi 9/7
 Cases/Pallet 63
 Pallet height 53.63"

Nutrition Facts

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

| Amount Per Serving | |
|------------------------------|-----------------------|
| Calories 20 | |
| | % Daily Value* |
| Total Fat 1.5g | 2% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 5mg | 2% |
| Sodium 95mg | 4% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 53mg | 4% |
| Iron 0mg | 0% |
| Potassium 4mg | 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