

GRANDE FIOR DI LATTE BOCCONCINI 3LB



Product Code	162
UPC Code	637876091629
GTIN	10637876001625
Description	With pleasant and pure dairy notes, our slightly larger Grande Bocconcini ("Little Mouthfuls") are 1 ounce balls of our Fresh Mozzarella. They are ideal for halving and quickly melting on traditional dishes such as crostini or bruschetta. All natural - without any preservatives, fillers or artificial ingredients.
Ingredients	Cultured pasteurized milk, cream, sea salt, enzymes
Storage & Handling	Reclosable container (tub). Keep cheese completely submerged in its brine solution and store in covered container. Keep cheese refrigerated under 37° F. Only use clean utensils to remove cheese from container.
Preparation	Before opening container, always check the "Perishable/Use By" expiration date on the container to make sure this delicate cheese has been properly rotated and is at its peak performance level before using. Always prepare cheese on a clean surface. Use clean, sharp, non-serrated knife to cut with one smooth and continuous stroke for exceptional visual presentation.
Shelf Life	For best results, use within 30 Days.
Quality Code	Best if Used Date
Packaging	Tub - 2 X 3 LB Nt. Wt. 6 lbs. Gross Wt. 11.4 lbs. Case Length 13.88" Case Width 7.13" Case Height 5.88" Ti/Hi 15/9 Cases/Pallet 135 Pallet height 52"

Nutrition Facts	
48 servings per container	
Serving size	1 oz (2/3 Ball) (28g)
Amount Per Serving	
Calories	80
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 85mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 141mg	10%
Iron 0mg	0%
Potassium 21mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
INGREDIENTS: CULTURED PASTEURIZED MILK, CREAM, SEA SALT, ENZYMES	

Updated: 12/01/2017