

# GRANDE FRESH MOZZARELLA ROTONDINO 5LB



**Product Code** 00164

**UPC Code** 637876091643

**GTIN** 10637876001649

**Description** All natural Grande Rotondino ("Round and Plump") are 10 ounces. Fresh Mozzarella balls are made with specially selected cultures for flavor characteristics reminiscent of fresh mozzarella handmade in the Italian countryside. Grande Rotondino is ideal for quantity chopping, dicing and slicing for pastas or salads.

| <b>Nutrition Facts</b>  |                               |
|---|-------------------------------|
| 80 servings per container   |                               |
| <b>Serving size</b>   | <b>1 oz (1/10 Ball) (28g)</b> |
| <b>Amount Per Serving</b>   |                               |
| <b>Calories</b>   | <b>80</b>                     |
| <b>% Daily Value*</b>   |                               |
| <b>Total Fat</b> 6g   | <b>8%</b>                     |
| Saturated Fat 3.5g  | <b>18%</b>                    |
| Trans Fat 0g  |                               |
| <b>Cholesterol</b> 15mg   | <b>5%</b>                     |
| <b>Sodium</b> 85mg  | <b>4%</b>                     |
| <b>Total Carbohydrate</b> 0g  | <b>0%</b>                     |
| Dietary Fiber 0g  | <b>0%</b>                     |
| Total Sugars 0g   |                               |
| Includes 0g Added Sugars  | <b>0%</b>                     |
| <b>Protein</b> 7g   |                               |
| Vitamin D 0mcg  | <b>0%</b>                     |
| Calcium 141mg   | <b>10%</b>                    |
| Iron 0mg  | <b>0%</b>                     |
| Potassium 21mg  | <b>0%</b>                     |
| *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  |                               |

**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 5 LB

|               |            |
|---------------|------------|
| Nt. Wt.       | 10 lbs.    |
| Gross Wt.     | 21.92 lbs. |
| Case Length   | 17.5"      |
| Case Width    | 9"         |
| Case Height   | 8"         |
| Ti/Hi         | 10/7       |
| Cases/Pallet  | 70         |
| Pallet height | 53"        |

Updated: 12/01/2017