

**GRANDE ROMANO WHEEL QTRS APPROX.  
6LB**



<b>Nutrition Facts</b>	
96 servings per container	
<b>Serving size</b>	<b>1 oz (1 Inch Cube) (28g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 530mg	<b>23%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 9g	
Vitamin D 0mcg	<b>0%</b>
Calcium 298mg	<b>25%</b>
Iron 0mg	<b>0%</b>
Potassium 24mg	<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: PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES	

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<b>Product Code</b>	522
<b>UPC Code</b>	637876005220
<b>GTIN</b>	90637876005223
<b>Description</b>	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.
<b>Ingredients</b>	Pasteurized milk, cheese culture, salt, enzymes
<b>Storage &amp; Handling</b>	For best performance, keep refrigerated under 42°F. Product should not be frozen. Make sure cheese is being properly rotated to ensure performance.
<b>Preparation</b>	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.
<b>Shelf Life</b>	For best results, use within 180 Days.
<b>Quality Code</b>	Package Date Stamped on Case
<b>Packaging</b>	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.