

# ASIAGO SHRED 3LB



<b>Product Code</b>	00972
<b>UPC Code</b>	637876009723
<b>GTIN</b>	10637876009720
<b>Description</b>	All natural Grande Asiago is made with the finest dairy ingredients, according to old-world traditions and our uncompromisingly high standards. Aged over 6 months, Grande Asiago has a delicate, earthy flavor with fresh buttery notes. Its rich texture and smooth, creamy appearance make it ideal for pizzas, salads, pastas, dips and sandwiches.
<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. The first four digits of the quality code are the month and day the cheese was made.
<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 60 Days.
<b>Quality Code</b>	Package Date Stamped on Pkg.
<b>Packaging</b>	Resealable Bag - 5 x 3 LB Nt. Wt. 15 lbs. Gross Wt. 16.5 lbs. Case Length 15.431" Case Width 9.306" Case Height 11.612" Ti/Hi 12/4 Cases/Pallet 48 Pallet height 74.5"

<b>Nutrition Facts</b>	
48 servings per container	
<b>Serving size</b>	<b>1 oz (1/4 Cup) (28g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 9g	<b>12%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 270mg	<b>12%</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> 7g	
Vitamin D 0mcg	<b>0%</b>
Calcium 226mg	<b>15%</b>
Iron 0mg	<b>0%</b>
Potassium 33mg	<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	

Updated: 12/3/2018