

GRATED PECORINO ROMANO D.O.P.

Pecorino Romano DOP is an Italian sheep milk cheese with traditions dating back to ancient Roman times. The DOP marking dictates the regions it can be produced and the strict methods of production. Once wheels of Pecorino Romano have aged for 8 months, they reach peak grating flavor. This freshly grated sheep milk cheese is deliciously savory, intense and piquant, making it the perfect addition to any pasta dish.

Type: Grated sheep milk cheese

Ingredients: 100% pasteurized sheep milk, salt, rennet

Allergens: Milk

Size: 12/8 oz

Packaging: Sealed in a plastic container with a lid

TI: 13 cases per layer / **HI:** 9 layers per pallet

Case dimensions: 14.316" L x 9.753" W x 6.257"H

Shelf Life: 120 days from pack

Code Date: best by

InterSource Item #: 80220

GTIN: 855801005163

General Handling Procedures: choose the least cold shelf in your fridge and close lid to preserve freshness



Serving Suggestions:

- Sprinkle liberally on any pasta dish, such as "Bucatini all'Amaticiana" or "Spaghetti alla Carbonara"
- Add to vegetable soups or grilled vegetables
- Enjoy on specialty pizzas or toasts
- Use to top salads
- Add to meatloaf
- Serve on fresh bruschetta

Nutrition Facts

0 servings per container		
Serving size	1oz (28g / 1,2 in. cube)	
Amount per 1 oz (28g)		112
Calories		
		% Daily Value*
Total Fat	9,2 g	12%
Saturated Fat	5 g	26%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	560 mg	23%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Total Sugars	0 g	
Includes 0g Added Sugars		0%
Protein	7 g	
Vitamin D 0mcg		0%
Calcium	274 mg	21%
Iron 0mg		0%
Potassium 0mg		0%

* The % Daily Value (DV) 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.



Produced by Fratelli Pinna Industria Casearia SpA, Thiesi, Sardinia, Italy www.fratellipinna.com
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