



Cento Italian Pecorino Romano Cheese 1/4

1/13 lb (UPC 70796-15113)

Item Description: Cento Pecorino Romano, made from sheep's milk and aged for a minimum of 5 months, is a sharp, salty type of Romano cheese that is mostly used for grating.

Flavor: The product should possess good flavor, color, consistency and characteristic aromas.

General Requirements:

1. The product shall be manufactured in accordance with Good Manufacturing Practice (21 CFR, Part 110)
2. The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug and Cosmetic Act, as amended, and to all applicable USDA State and Local Regulations.

Nutrition Facts	
About 208 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	109
	% Daily Value*
Total Fat 9g	12%
Saturated Fat 5g	25%
<i>Trans</i> Fat 0g	
Cholesterol 20mg	7%
Sodium 560mg	24%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugar 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vit. D 0mcg 0%	Calcium 235mg 20%
Iron 0mg 0%	Potas. 35mg 1%

*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.

Ingredients: Sheep's Milk, Salt, Rennet.

Gluten Free: NO

Packaging:

Unit GTIN: 00070796151132
 Unit: 1/13 lb (13.50" x 13.50" x 12.50")
 Case GTIN: 30070796151133
 Case: 13.0 lb (13.50" x 13.50" x 12.50")
 Pallet: 18x6 TixHi Weight: 1454.0 lb

Shelf Life: 12 months

Packed In: Italy

Storage: Store in 34-35°F.



Allergens:
CONTAINS: MILK.