



GTIN	Material number	Production and conservation methods
90059441183783	27684 4x1 kg	Conventional, Pasteurisation

Description

Tre Stelle Parmigiano Reggiano is a prestigious and authentic Italian cheese that is renowned for its exceptional quality and flavor. Produced under strict consortium regulations in the Parma and Reggio Emilia regions of Italy, this cheese is aged for a minimum of 24 months to develop its distinct characteristics. Tre Stelle Parmigiano Reggiano has a hard and granular texture, with a rich, nutty, and slightly sweet taste. Each piece is carefully crafted to deliver a delightful eating experience. Whether grated over pasta, risottos, or salads or enjoyed on its own, Tre Stelle Parmigiano Reggiano adds a depth of flavor and a touch of elegance to any dish.

Shelf life	Storage
365 days	Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Country of origin	Dairy farm
Italy	3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN



Ingredients

Unpasteurized milk, salt, bacterial culture, rennet.

Allergens

milk, Milk & Products Thereof

Nutrition per 15 g

<i>Kcal</i>	60 kcal
<i>kJ</i>	501.6 kJ
<i>Fat</i>	4.5 g
<i>Saturated fat</i>	3 g
<i>TransFat</i>	0.2 g
<i>Carbohydrate</i>	0 g
<i>Sugar</i>	0 g
<i>Protein</i>	5 g
<i>Sodium</i>	100 mg
<i>Potassium</i>	20 mg
<i>Calcium</i>	175 mg
<i>Iron</i>	0 mg