

Tre Stelle®

Parmigiano Reggiano Cheese 1kg

GTIN
90059441183783

Material number
27684 4x1 kg

Production and conservation methods
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 corsortium 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.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Country of origin
Italy

Dairy farm
3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN

ARLA PRO.
PARTNERS AT HEART

Ingredients

Unpasteurized milk, salt, bacterial culture, rennet.

Allergens

milk

Nutrition per 15 g

Energy	*251.04 kJ/60 kcal*
Fat	*4.5 g*
Saturated fat	*3 g*
TransFat	*0.2 g*
Carbohydrate	*0 g*
Sugar	*0 g*
Protein	*5 g*
Sodium	*100 mg*
Potassium	*20 mg*
Calcium	*175 mg*
Iron	*0 mg*