



GTIN 059441181052 **Material number**

21574 12x200 g

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

Country of origin Dairy farm

Italy

party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN

ARLA PRO.

Production and conservation methods

Conventional, Pasteurisation

Ingredients

Unpasteurized milk, Salt, Bacterial culture, Rennet.

Allergens

eggs, milk, Eggs & Products Thereof, Milk & Products Thereof

Nutrition per 15 g

Kcal	60 kcal
kJ	501.6 kJ
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