



Tre Stelle®

Parmigiano Reggiano Cheese Wedge 200g



GTIN

059441181052

Material number

21574 12x200 g

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 consortium regulations, this cheese is aged for a minimum of 22 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 Dairy farm

Italy 3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN



Ingredients

Unpasteurized milk, Salt, Bacterial culture, Rennet.

Allergens

milk

Nutrition per 15 g

Kcal	60 kcal
kJ	251.04 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