

Tre Stelle®

Parmigiano Reggiano Wheel 36kg

GTIN

90059441184254

Material number

70546 1x36 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. Made with 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.

Storage

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

Country of origin

Italy

Dairy farm

3. party plant

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*