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| GTIN | Material number | Production and conservation methods |
| 90059441184254 | 70546 1x36 kg | 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 Dairy farm

Italy 3. party plant



Ingredients

Unpasteurized milk, Salt, Bacterial culture, Rennet.

Allergens

milk, Milk & Products Thereof

| Nutrition per 15 g | |
|--------------------|---------|
| Kcal | 60 kcal |
| kJ | 1674 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 |