



| GTIN | Material number | Production and conservation methods |
|----------------|-----------------|-------------------------------------|
| 90059441184285 | 70551 12x2.5 kg | Conventional, Pasteurisation |

Description

Tre Stelle Pecorino Cheese is an exquisite and flavorful cheese that hails from Italy, offering a rich and robust flavor with a delightful tanginess. Tre Stelle Pecorino Cheese Wheel features a firm and crumbly texture, perfect for grating or shaving over dishes. Its distinct taste and texture make it a versatile cheese that can be enjoyed on its own, paired with fruits and honey, or incorporated into various recipes. Tre Stelle Pecorino Cheese is a true delight for cheese enthusiasts, adding a touch of Italian authenticity to your culinary creations.

Storage

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

Country of origin Dairy farm

Italy 3. party plant



Ingredients

Pasteurized sheep's milk, Salt, Rennet, Bacterial culture. Rind is not edible.

Allergens

milk, Milk & Products Thereof

| Nutrition per 30 g | |
|--------------------|----------|
| Kcal | 140 kcal |
| kJ | 585.2 kJ |
| Fat | 12 g |
| Saturated fat | 7 g |
| TransFat | 0.2 g |
| Carbohydrate | 0 g |
| Sugar | 0 g |
| Protein | 8 g |
| Sodium | 250 mg |
| Potassium | 50 mg |
| Calcium | 250 mg |
| Iron | 0.2 mg |