



GTIN	Material number	Production and conservation methods
90059441184247	70545 1x22 kg	Conventional, Pasteurisation

Description

Tre Stelle Romano Cheese is a bold and flavorful Italian cheese that brings a distinctive taste to your culinary creations. Tre Stelle Romano Cheese is known for its granular texture and intense taste, making it a popular choice for grating over pasta dishes, salads, and soups. With its robust and distinct notes, this cheese adds a delightful punch of flavor that enhances the overall taste of your favorite recipes. Tre Stelle Romano Cheese is a must-have ingredient for Italian cuisine enthusiasts and cheese connoisseurs alike, elevating dishes with its authentic and robust character.

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 sheep's milk, Salt, Bacterial culture, Rennet.

Allergens

milk, Milk & Products Thereof

Nutrition per 15 g

Kcal	60 kcal
kJ	502 kJ
Fat	5 g
Saturated fat	3.5 g
TransFat	0.3 g
Carbohydrate	0 g
Sugar	0 g
Protein	4 g
Sodium	270 mg
Potassium	10 mg
Calcium	125 mg
Iron	0.3 mg