

GTIN

90059441184230

Material number

70544 1x22 kg

Production and conservation methods

Conventional, Pasteurisation

Description

Tre Stelle Romano Cheese is a bold and flavorful Italian cheese that brings a distinctive taste to your culinary creations, 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 tangy 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

ARLA
PRO.
PARTNERS
AT HEART

Ingredients

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

Allergens

milk

Nutrition per 15 g

<i>Kcal</i>	60 kcal
<i>kJ</i>	251.04 kJ
<i>Fat</i>	5 g
<i>Saturated fat</i>	3.5 g
<i>TransFat</i>	0.3 g
<i>Carbohydrate</i>	0 g
<i>Sugar</i>	0 g
<i>Protein</i>	4 g
<i>Sodium</i>	270 mg
<i>Potassium</i>	10 mg
<i>Calcium</i>	125 mg
<i>Iron</i>	0.3 mg