



GTIN	Material number	Production and conservation methods
059441180666	21578 12x200 g	Conventional, Pasteurisation

Description

Tre Stelle Romano Cheese is a bold and flavorful cheese that adds a distinctive taste to your dishes. Made from high-quality milk, this cheese is aged to perfection to develop its rich and nutty flavor. With its hard and crumbly texture, Tre Stelle Romano is perfect for grating over pasta, salads, or soups, adding a delightful depth of flavor. The robust and tangy taste of this cheese is loved by cheese enthusiasts and brings an authentic touch to your culinary creations.

Shelf life	Storage
365 days	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	250.8 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