



Tre Stelle®

Romano Lupa Cheese 1/4 Wheel 4.5kg



GTIN	Material number	Production and conservation methods
90059441184223	70543 1x4.5 kg	Conventional, Pasteurisation

Description

Tre Stelle Romano Lupa is an exquisite and artisanal variation of the classic Romano cheese. Crafted with utmost care and attention, this cheese is made from sheep's milk and aged to perfection. Tre Stelle Romano Lupa boasts a rich and robust flavor, with complex nutty undertones and a delightful hint of saltiness. Its crumbly texture adds a satisfying bite to any dish. Whether grated over pasta, sprinkled on salads, or enjoyed on its own, Tre Stelle Romano Lupa is a premium cheese that elevates the taste of your culinary creations to new heights.

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

Nutrition per 15 g

Kcal	60 kcal
kJ	251.04 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