



Tre Stelle®

Romano Lupa Cheese 1/4 Wheel 4.5kg



GTIN

90059441184223

Material number

70543 1x4.5 kg

Production and conservation methods

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

ARLA
PRO.
PARTNERS
AT HEART

Ingredients

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

Allergens

milk, Milk & Products Thereof

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