

## Dalla Bona Parmigiano Reggiano

Careful choice of raw material is an essential part of the productive technique of Parmigiano Reggiano. The milk must come from perfectly healthy cows fed exclusively on fodder from meadows with various grasses or an alfalfa. Environmental factors play a decisive role in history. Its very name points to the close relationship with the areas surrounding both Parma and Reggio Emilia. The texture is unmistakable: granular, flaky, with a peculiar fragrance and delicate bouquet. It is excellent when used as a condiment, as a valuable ingredient in many dishes and especially as a substantial main dish, together with fresh fruit, nuts and a good wine.



### Product Details

<b>Item</b>	015577
<b>Brand</b>	Dalla Bona
<b>Sold By</b>	EA
<b>Pack Qty</b>	2
<b>Pack Size</b>	12 LB (RW)
<b>Case GTIN/EAN/UPC</b>	90812081010754
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	270 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	23.54 LB (RW)
<b>Ingredients</b>	Cow's milk, salt, rennet.