

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

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