

## Mitica Grana Padano-Quarter Wheel

The name Grana refers to the grainy texture of this famous Italian cheese. It was created by monks in the Po Valley in the 12th Century as a way to preserve surplus milk and grew in popularity over the centuries. The Mantova-based co-op uses milk exclusively from their members, 15 farms located within a 15 mile radius of the plant, to make cheese known for its superb quality and consistency. This cheese is aged 18 months so that it is fruity and full-bodied, with a long finish.



### Product Details

<b>Item</b>	015543
<b>Brand</b>	Mitica
<b>Sold By</b>	CS
<b>Pack Qty</b>	1
<b>Pack Size</b>	18 LB (RW)
<b>Case GTIN/EAN/UPC</b>	N/A
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	6 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	18 LB (RW)
<b>Ingredients</b>	Raw cow's milk, salt, rennet, lysozyme (from egg whites).