

## Mitica Parmigiano Reggiano DOP-Quarter Wheel

Made from 100% raw cow's milk in the regions of Reggio-Emilia, Modena and Parma, Parmigiano Reggiano is quite possibly Italy's most famous cheese. All wheels are aged a minimum of 24 months, and marked Export by the Consorzio to further ensure the quality. Parmigiano Reggiano is an iconic cheese and when you choose Mitica®, you are choosing the best in class.



### Product Details

|                                   |   |
|-----------------------------------|---|
| <b>Item</b>                       | 015541                                  |
| <b>Brand</b>                      | Mitica                                  |
| <b>Sold By</b>                    | CS                                      |
| <b>Pack Qty</b>                   | 1                                       |
| <b>Pack Size</b>                  | 22 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> | 12 months                               |
| <b>Storage</b>                    | Refrigerated                            |
| <b>Kosher</b>                     | No                                      |
| <b>Gross Case Weight</b>          | 22 LB (RW)                              |
| <b>Ingredients</b>                | Unpasteurized cow's milk, salt, rennet. |