



This cheese has a hard gritty texture and is fruity and nutty in taste. It has a pale 'straw like' colour. Perfect for sprinkling over pastas or for use in soups and risottos. It can also be eaten alone as a snack.

Ingredients:

Pasteurised Cows Milk, Salt, Starter Culture, Vegetarian Rennet

Shelf Life:

Format Dependent

Packaging:

Gas flushed Blue polyamide bags heat sealed, white cardboard outer case sealed with clear tape.

Available Formats

Grating

[ContactPDF](#) [1]

Nutritional Information

Energy KJ/Kcal	Protein	Carbohydrate	of which sugars	Fat	of which saturates	Fibre	Sodium	Salt
1628KJ/381KCal	32g	2g	Trace	26g	19g	0g	0.9g	2.5g

Quality Assurance:

Packed in a protective atmosphere

Store below 5°C

Serve at Room Temperature

Once opened, consume within 5 days

All our cheese is produced to the highest European standards, and full specifications and quality control measures are available on request.

Suitable for Vegetarians

Allergens:

Milk

Manufacturing Site and Health Mark:

Nantwich Cheese Co Ltd, Waymills Industrial Estate, Whitchurch, Shropshire, SY13 1TT UK US043 EC

Grated Pack Size:

Pack Size Kg per Pallet Cases Per Pallet

10x1kg	500	50
6x2kg	600	50
2x5kg	600	60

[Italian Hard Style Cheese](#) [2]