



Parmigiano Reggiano.

Product code: 452
Unit size: 37 Kg
Case
barcode:9801612905
6199
Case configuration:
1 x 37 Kg
Shelf life: 365 Days



Grana Padano 10 - 11 Month.

Product code: 453
Unit size: 38.5 Kg
Case barcode:
98016129057240
Case configuration:
1 x 38.5 Kg
Shelf life: 365 Days



Pecorino Romano Wheel.

Product code: 468
Unit size: 27 Kg
Case barcode:
98016129660417
Case configuration:
1 x 27 Kg
Shelf life: 365 Days



The 30-month cured Parmigiano Reggiano is the richest in nutrients, as well as being the driest and having the most friable and granular texture. It has a bold, yet balanced flavour with an intense and persistent aroma dominated by spicy and dried fruit n

Product code: 488
Unit size: 150 g
Unit barcode: 8010721997048
Case barcode: 08010721991145
Case configuration: 14 x 150 g
Shelf life: 365 Days



Pecorino Romano can be used as you would parmesan, however it is a bit sharper in taste, so use less than you would normally use of the parmesan. Try it with Green vegetable pasta or in pesto.

Product code: 466
Unit size: 200 g
Unit barcode: 8010721999929
Case barcode: 08010721991114
Case configuration: 10 x 200 g
Shelf life: 365 Days



Like Parmigiano Reggiano, Grana Padano is a semi fat hard cheese which is cooked and ripened slowly (for at least 9 months, then, if it passes the quality tests, it will be fire-branded with the Grana Padano trademark).

Product code: 172
Unit size: 150 g
Unit barcode: 8016129000854
Case barcode: 08010721991121
Case configuration: 16 x 150 g
Shelf life: 365 Days



Parmigiano Reggiano 14 months is a tasty and harmonious cheese with a crumbly, balanced texture. To appreciate it fully try it grated on your favorite dishes or use it as an appetiser to feel the aromas with dried fruit and spices. The product contains no

Product code: 1268
Unit size: 150 g
Unit barcode: 8010721986882
Case barcode: 08010721986875
Case configuration: 16 x 150 g
Shelf life: 365 Days



Parmigiano Reggiano Stick is a cheese with a delicate taste. To fully appreciate it, try it grated on your dishes or in slivers to accompany a second course. You will feel the typical aroma of milk and butter, accompanied by vegetal notes, such as herbs,

Product code: 174
Unit size: 125 g
Unit barcode: 80390800
Case barcode: 08010721991138
Case configuration: 16 x 125 g
Shelf life: 270 Days



Soft and creamy processed cheese triangles based on Parmareggio Reggiano, the first ingredient and only cheese of the recipe. Formaggini are creamy, spreadable cheese triangles, made with 25% Parmigiano Reggiano DOP. Naturally rich in calcium and Vitamin

Product code: 979
Unit size: 140 g
Unit barcode: 8010721996812
Case barcode: 08010721990551
Case configuration: 12 x 140 g
Shelf life: 240 Days