





PARMIGIANO REGGIANO GRATED 500G

A PDO cheese of world renown, it is half-fat, cooked and matured slowly in a natural way. It is obtained from cow?s milk and has a production method whose standards are set and enforced by the Parmigiano-Reggiano Cheese Consortium. Grated format.

CODE	4325
MILK	COW
WEIGHT/PC	0,5 kg
PCS/BOX	8
BRAND	MICHELANGELO
% FAT/IDM	32%
TEMPERATURE	08°
COUNTRY	ITALY



Product file downloaded from the www.iberconseil.es website

For more information, contact us.

