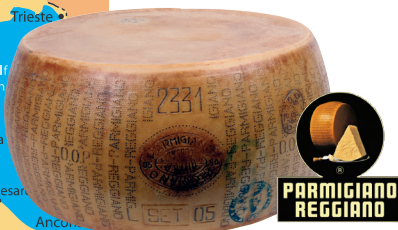




Tre Stelle® Italian Parmesan

Parmigiano Reggiano and Grana Padano are imported from Italy. Reggiano has a complex fruity and nutty flavour with a hard, granular texture. Grana Padano has a sweet aroma and slightly grainier texture.



Parmigiano - The cheese is matured for 12 months and then approved by the Consortium to carry the Reggiano seal. The wheels then age for upwards of another 3-6 months before being sold into the market.



Grana Padano - The cheese is aged for 8-11 months, at which time the Consortium approves the quality to carry the Grana Padano seal. If approved, the wheels then age for another 3-6 months before they are sold to the market.



Description	Arla Code	SCC	Size	Milk Fat	Moisture
Parmigiano Reggiano					
Parmigiano Reggiano Wheel – Scelto	70546	900 59441 00204 6	1 x 36 kg	29%	30%
Parmigiano Reggiano Wheel – Semi-Scelto	70572	900 59441 00252 7	1 x 36 kg	29%	30%
1/2 Wheel Scelto Parmigiano Reggiano	20660	900 59441 18088 1	1 x 18 kg	29%	30%
1/4 Wheel Scelto Parmigiano Reggiano	70566	900 59441 00240 4	1 x 9 kg	29%	30%
1/8 Wheel Semi-Scelto Parmigiano Reggiano	70670	900 59441 00516 0	1 x 4.5 kg	29%	30%
1 kg Wedge Scelto Parmigiano Reggiano	27684	900 59441 18197 0	4 x 1 kg	29%	30%
Grana Padano					
Grana Padano – Scelto	70547	900 59441 00205 3	1 x 36 kg	29%	32%
Grano Padano – Semi-Scelto	70571	900 59441 00251 0	1 x 36 kg	29%	32%
1/2 Wheel Oro Del Tempo Grana Padano	19146	900 59441 10204 3	1 x 18 kg	29%	32%
1/4 Scelto Grana Padano	70563	900 59441 00237 4	1 x 9 kg	29%	32%
1/8 Wheel Semi-Scelto Grana Padano	70569	900 59441 00247 3	1 x 4.5 kg	29%	32%
1 kg Wedge Scelto Grana Padano	27683	900 59441 18196 3	4 x 1 kg	29%	32%



Tre Stelle®

Italian Parmesan

PASTA CARBONARA

In Italian cuisine the simplest recipes are often the best, with quality ingredients allowed to shine. Pasta, eggs, bacon, cream and the full-flavoured magic of Tre Stelle® Parmigiano Reggiano cheese make this rich, delicious dish a perennial favourite.



Parmigiano Reggiano

Nutrition Facts Valeur nutritive	
Per 3 cm cube/ par cube de 3 cm (30 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 120	
Fat / Lipides 9 g	14 %
Saturated / saturés 6 g + Trans / trans 0.3 g	32 %
Cholesterol / Cholestérol 25 mg	
Sodium / Sodium 195 mg	8 %
Carbohydrate / Glucides 0 g	0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 10 g	
Vitamin A / Vitamine A	8 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	30 %
Iron / Fer	0 %

Ingredients: Milk, salt, bacterial culture, rennet

Grana Padano

Nutrition Facts Valeur nutritive	
Per 3 cm cube/ par cube de 3 cm (30 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 120	
Fat / Lipides 9 g	14 %
Saturated / saturés 6 g + Trans / trans 0.3 g	31 %
Cholesterol / Cholestérol 45 mg	
Sodium / Sodium 180 mg	8 %
Carbohydrate / Glucides 0 g	0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 10 g	
Vitamin A / Vitamine A	6 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	30 %
Iron / Fer	0 %

Ingredients: Milk, salt, bacterial culture, rennet, lysozyme (from egg white).



Foodservice

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