

DICARLO

FOOD SERVICE

Gourmet



G. Cravero



There are eight factors that define the quality of Parmigiano Reggiano. Cravero checks every single cheese shape for these eight factors: age, maturing degree, fragrance, structure, paste color, consistency, rind condition and dappling.

Parmigiano Reggiano - Whole Wheel

17500 1/85 lb. avg.

Aged for 24 months.

Parmigiano Reggiano - 1/8 Cut Wheel

17505 4/10 lb. avg.

Aged for 24 months.

Parmigiano Fake Form - Plastic

17510 1/1 Form

1-800-DICARLO

www.dicarlofood.com

Holtsville, New York