

Parmigiano reggiano 22 months 1/8 wheel 4.5 kg



Italy

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 using an artisanal production method. Aged for at least 22 months.



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| Code | 4912 |
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| Weight/Pc | 4.5 |
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| Pcs/box | 1 |
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| Brand | MICHELANGELO |
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| %FAT/IDM | 32% |
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Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.