



BELGIOIOSO®

Romano

Romano is one of the most popular of all Italian cheeses. With a more aggressive character than Parmesan, Romano offers maximum taste with every morsel.





Our Romano Process

► Fresh Milk

Made from locally sourced milk within 30 miles of production facility. Fresh milk is the key to BelGioioso's quality. The fresher the milk, the cleaner the flavor and the longer the shelf life.

► Home Grown Starter Cultures

We grow our own starter cultures on a daily basis. Starter culture is made from the whey of a previous batch of cheese. Each cheese has its own unique starter culture. It is a roadmap, of sorts, that tells the milk what type of cheese it will become. By using our own starter culture, the flavor and consistency of our cheese is handed down from batch to batch. This gives a flavor that cannot be matched by anyone else.

► Natural Brining

Our traditional brining method creates a solid cheese body, uniform color and cheese with the right amount of salt and a clean finish.

► Aging Process

Aging creates deeper flavor and complexity in our cheeses. BelGioioso cheeses are aged on custom racks in a controlled atmosphere and hand turned for days. Our aging process allows the cheese to develop slowly to create the best aroma and flavor in the world.



About Romano

Our Romano is made with fresh milk gathered daily from local farmers. Its piquant, pleasant flavor develops over 5 months of aging in special curing rooms. With a more aggressive character than Parmesan, Romano offers maximum taste with every morsel. Its sharpness will allow you to use less cheese while adding an abundant amount of flavor to any dish.

- All Natural
- rBST Free
- Gluten Free
- Crafted from Cow Milk
- Aged 5 Months

Ingredients: Cultured milk, enzymes, salt.



Available in: Wheels, Wedge, Shreds, Grated



Romano

Wheel

Item #40510

- Weight 24Lb.
- Shelf Life: 365 days



Half Wheel

Item #41512

- Weight 12Lb.
- Shelf Life: 365 days



Qtr Wheel

Item #42510

- Weight 6Lb.
- Shelf Life: 365 days



Wedge

Item #41530

- Weight 3Lb.
- Shelf Life: 365 days



Mini Bricks

Item #44517

- Weight 7Lb.
- Shelf Life: 120 days





Romano

Grated

Item #45510 (4 Pack)

- Weight 5Lb.
- Shelf Life: 120 days



Grated - No Nat/Cell

Item #45515 (4 Pack)

- Weight 5Lb.
- Shelf Life: 90 days



Shred

Item #45522 (4 Pack)

- Weight 5Lb.
- Shelf Life: 120 days



Thick Shred - No Nat/Cell

Item #45551 (2 Pack)

- Weight 20Lb.
- Shelf Life: 90 days





Menu Applications Romano

Chunk for snacks or cheeseboards and antipasto. Shred, shave, grate on pasta, breadsticks, vegetables, mix into meatballs, melt for pasta sauces.



[Visit our website for more recipe ideas.](http://www.belgioioso.com)
www.belgioioso.com

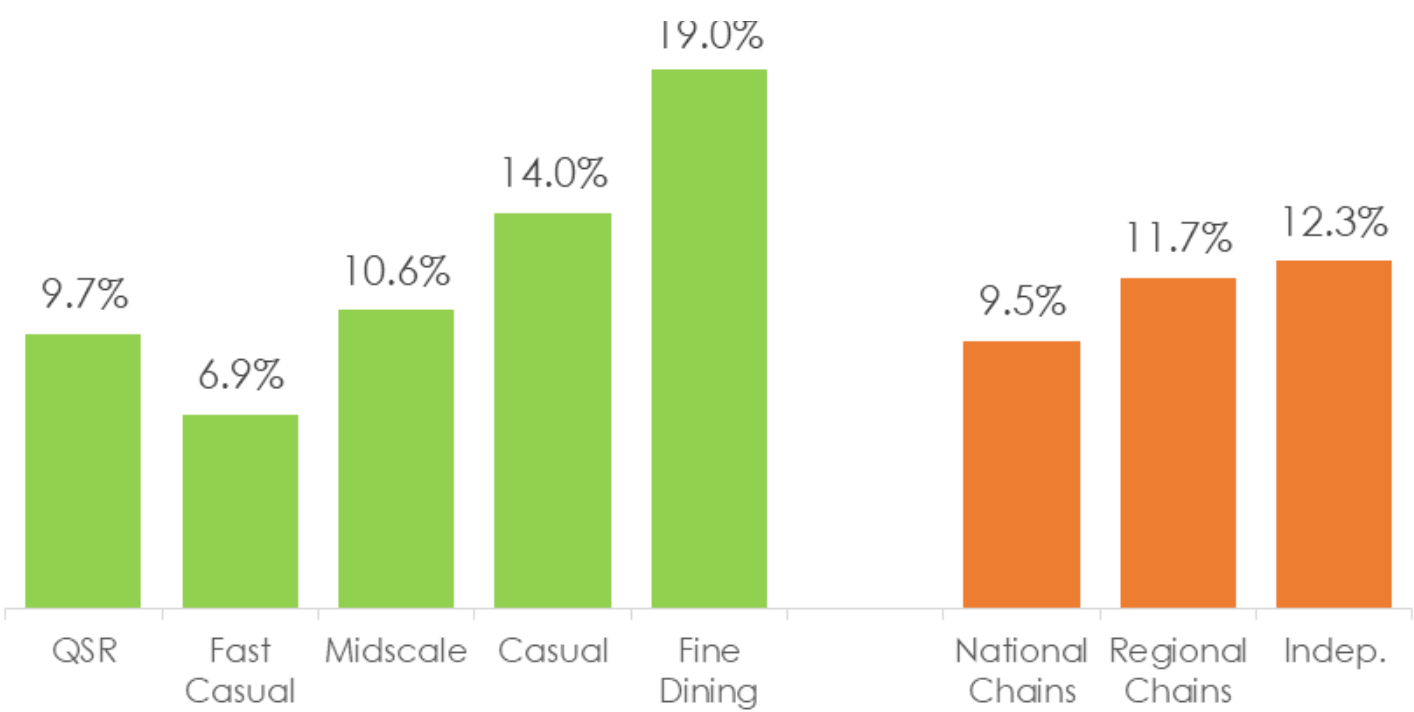
Menu Trends Romano



12% menu penetration

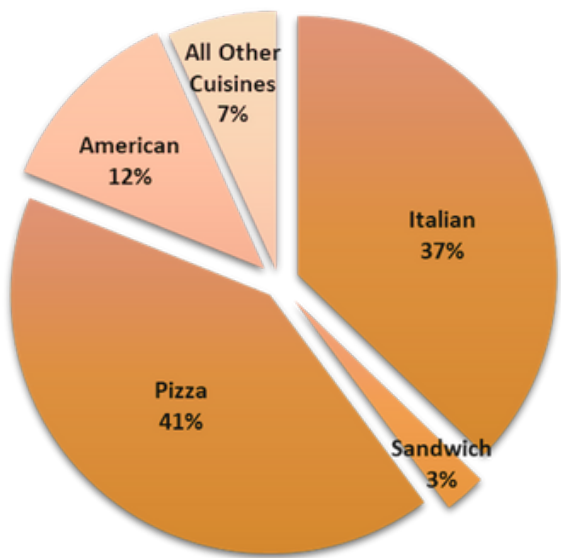
BY RESTAURANT TYPE

% of US restaurant menus that feature



FOUND ON MENU TYPES

share of total incidences



- Most frequently used in the winter months (Dec Jan Feb) from use with Pizza – followed by spring months (Mar Apr May) from Sandwich and Salad uses
- A top 10 cheese in penetration for pizza – most frequently seen within Midscale and QSR
 - Average price per pizza menu item with Romano has increased \$1.76 over the last 4 years
- Penetration of Romano on sandwiches has increased 8.2% over the last 10 years

APPLICATIONS

share of total incidences

Pizza	28.6%
Pasta	22.2%
Appetizer Salad	7.7%
Chicken Main Entree	5%
Combos/Multi Protein	4.1%
Salad Entree	4%
Hot Sandwich	3.9%
Bread Appetizer	3.2%
Wine	1.9%
Veggie Main Entree	1.7%
Beef Main Entree	1.6%
Condiment/Topping	1.6%
Non-Fried Protein App	1.3%
Non-Fried Veggie App	1.1%
Cold Sandwich	1%
Fried Other App	0.9%
Appetizer Dip	0.8%
Other	9.3%

PAIRED FLAVORS

overlap with other items

MOZZARELLA	47.3%
GARLIC	40.9%
PARMESAN	38.5%
NOODLE	37.8%
CHICKEN	36.9%
TOMATO	36.1%
PIZZA	33.5%
SALAD	32.8%
PECORINO	25.6%
RICOTTA	25.4%
CAESAR	25.3%
PASTA	24.7%
PEPPER	24.7%
ONION	23.7%
basil	23.4%
ROMAINE	22.9%

among menu items with ROMANO, % that also contain each of the above; use this to find flavors that go together



Romano Specs

ROMANO BULK											
Code Description	Case GTIN	Retail Unit UPC	Net Weight	Gross Weight	Units Per	Unit Size	Unit UOM	Shelf Life Days	Ti x Hi	Case Dimensions, Inches	Cs Cube,
40110 1/24# ROMANO CRY/DIV/NL	90031142401106		25.09	25.19	1	24	LB	365	9 x 9	14 x 14 x 6.17	0.6995
40510 1/24# ROMANO CRY NL	90031142405104		25.09	26.59	1	24	LB	365	9 x 9	13.75 x 13.75 x 6.63	0.7248
40512 1/24# ROMANO CRY 2L	90031142405128		25.09	26.59	1	24	LB	365	9 x 9	13.75 x 13.75 x 6.63	0.7248
40514 1/24# ROMANO CRY 4L	90031142405142		25.09	26.59	1	24	LB	365	9 x 9	13.75 x 13.75 x 6.63	0.7248
41510 2/12# ROMANO HORIZNTL CRY/DIV	90031142415103		25.09	25.89	2	12	LB	365	9 x 9		
41512 2/12# ROMANO CRY 2L	90031142415127		25.09	26.63	2	12	LB	365	9 x 9	13.75 x 13.75 x 6.63	0.7248
41530 8/3# ROMANO WDG	90031142415301		25.09	26.49	8	3	LB	365	9 x 9	13.75 x 13.75 x 6.63	0.7248
42510 4/6# ROMANO CRY NL	90031142425102		25.09	26.53	4	6	LB	365	9 x 9	13.75 x 13.75 x 6.63	0.7248
42512 4/6# ROMANO CRY 2L	90031142425126		25.09	26.59	4	6	LB	365	9 x 9	13.75 x 13.75 x 6.63	0.7248
44517 4/7# ROMANO MINI BRICKS	90031142445179		31.36	32.68	4	7	LB	120	9 x 8	17.38 x 10.88 x 7.25	0.7928
ROMANO SHRED											
Code Description	Case GTIN	Retail Unit UPC	Net Weight	Gross Weight	Units Per	Unit Size	Unit UOM	Shelf Life Days	Ti x Hi	Case Dimensions, Inches	Cs Cube,
45510 4/5# GRATED ROMANO NL	10031142455103	031142455106	20.00	21.60	4	5	LB	120	9 x 8	15.88 x 13.19 x 7.5	0.9086
45512 4/5# GRATED ROMANO 2L	10031142455127	031142455106	20.00	21.60	4	5	LB	120	9 x 8	15.88 x 13.19 x 7.5	0.9086
45515 4/5#GRATE ROMANO NO CEL-NO NAT	10031142455158		20.00	21.60	4	5	LB	90	9 x 8	15.88 x 13.19 x 7.5	0.9086
45522 4/5# SHRED ROMANO 2L	10031142455226		20.00	21.45	4	5	LB	120	9 x 6	15.94 x 13 x 10.25	1.229
45551 2/20# THICK SHRD ROMANO NONAT	10031142455516		40.00	42.35	2	20	LB	90	6 x 6	24.19 x 11.81 x 12.5	2.0668

About Us Videos



► Fresh Milk

Learn More About our Fresh Milk Quality Standards

<https://youtu.be/PrlZX6dKmBY>

► Home Grown Starter Cultures

Learn More About our Starter Cultures

<https://youtu.be/XpQu4hUUAYl>

► Artisan Production Processes

Learn More About our Artisan Techniques

<https://youtu.be/Xh7WyPvnBRc>

► Award Winning

Learn More About our Awards

https://youtu.be/FddYJwyh_-Q

► Food Safety

Learn More About our Food Safety Standards

https://youtu.be/_rn18OLCEpU

► Corporate Sustainability

Learn More About our Sustainability Practices

<https://youtu.be/pQbklVLOt48>

► Meet Errico Auricchio

Meet Errico Auricchio the founder of BelGioioso Cheese

https://youtu.be/Po4SE_ukoB0