



# BELGIOIOSO®

## Parmesan Vegetarian

Parmesan's sweet, nutty flavor with just the right amount of earthiness and tantalizing aroma. Its versatile texture lends itself to most any dish. It's the King of Italian cheeses.





# Our Parmesan 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 Parmesan Vegetarian



BelGioioso Vegetarian Parmesan is made with fresh milk gathered daily from our local farmers, and without any animal rennet. Each wheel is aged in special caves for over 10 months. BelGioioso's Master Cheesemakers carefully inspect and hand-turn each wheel to ensure a consistent aging process. This expert care develops Parmesan's sweet, nutty flavor and tantalizing aroma. Its versatile texture lends itself to most any vegetarian dish.

- All Natural
- rBST Free
- Gluten Free
- Crafted from Pasteurized Cow Milk
- Aged 10 Months

Ingredients: Cultured milk, enzymes, salt.



Available in: Wedge, Wheel, and Shreds



# Parmesan Vegetarian

## Whole Wheel

Item #30005 (1Pk) NL

Item #30002 (1Pk) 2L

- Weight 24.0Lb.
- Shelf Life: 365 days



## Wedge

Item #52010 (12Pk)

- Weight 8 oz.
- Shelf Life: 365 days



## Shred

Item #35950 (12Pk)

- Weight 5 oz.
- Shelf Life: 120 days







# Menu Applications Parmesan Vegetarian

Chunk for snacks or cheeseboards. Shred, shave or grate for salads, pastas, pizzas, and vegetables. Add the rind to homemade soups or sauces for extra flavor.



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

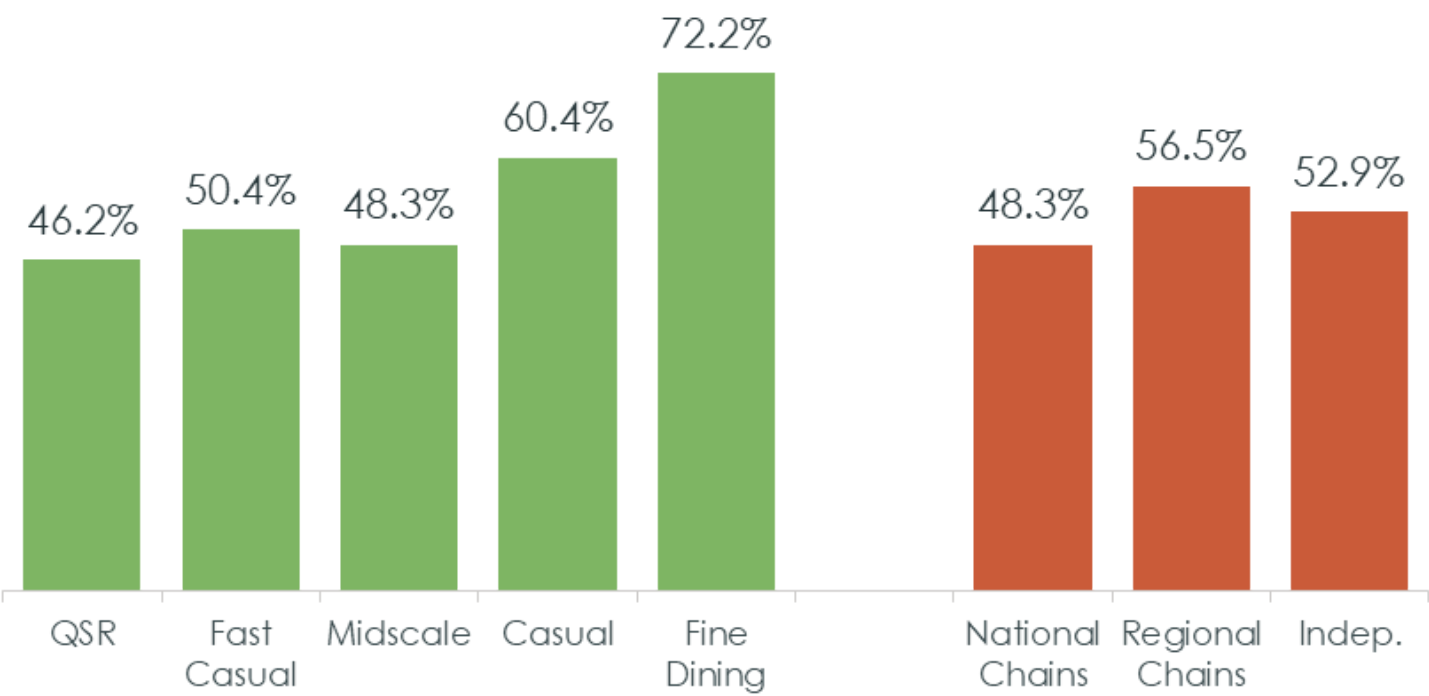
# Menu Trends Parmesan



54.2% menu penetration

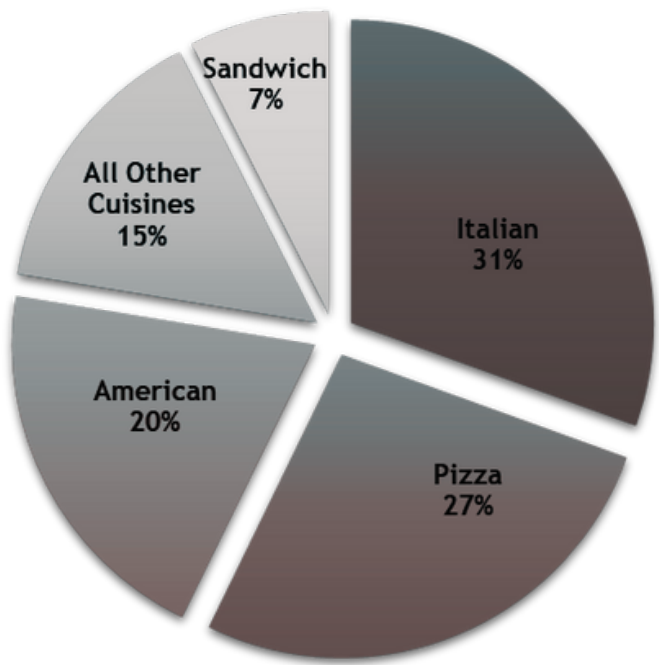
## BY RESTAURANT TYPE

% of US restaurant menus that feature



## FOUND ON MENU TYPES

share of total incidences



- Highest percentage of menu penetration of all cheese.
- 62.5% penetration with US Innovators.
- Top Ranking Cheese in Salad, Pizza and Pasta Usage.

## APPLICATIONS

|                       |       |
|-----------------------|-------|
| Pasta                 | 14.8% |
| Appetizer Salad       | 11.4% |
| Pizza                 | 10.5% |
| Hot Sandwich          | 9%    |
| Chicken Main Entree   | 8.3%  |
| Combos/Multi Protein  | 7%    |
| Salad Entree          | 6.1%  |
| Veggie Main Entree    | 4.1%  |
| Beef Main Entree      | 3.1%  |
| Cold Sandwich         | 2.7%  |
| Bread Appetizer       | 2.4%  |
| Condiment/Topping     | 1.6%  |
| Wings                 | 1.5%  |
| Non-Fried Protein App | 1.5%  |
| Shellfish Main Entree | 1.1%  |
| Non-Fried Veggie App  | 1%    |
| Appetizer Dip         | 0.9%  |
| Other                 | 13.1% |

## PAIRED FLAVORS

|                    |       |
|--------------------|-------|
| SALAD              | 67%   |
| CHICKEN            | 64.5% |
| CAESAR             | 59.6% |
| caesar salad       | 54.1% |
| CROUTON            | 52.3% |
| ROMAINE            | 50%   |
| GARLIC             | 46.4% |
| NOODLE             | 45.3% |
| TOMATO             | 43.7% |
| MOZZARELLA         | 40.8% |
| PARMIGIANA         | 37.3% |
| GRILLED            | 36.2% |
| LETTUCE            | 34.2% |
| PASTA              | 32.7% |
| CHICKEN PARMIGIANA | 32.2% |
| ONION              | 31%   |

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



# Parmesan Vegetarian Specs

| PARMESAN VEGETARIAN |                               |                |                    |               |                 |                   |              |             |                    |         |                            |                   |
|---------------------|-------------------------------|----------------|--------------------|---------------|-----------------|-------------------|--------------|-------------|--------------------|---------|----------------------------|-------------------|
| Code                | Description                   | Case GTIN      | Retail Unit<br>UPC | Net<br>Weight | Gross<br>Weight | Units Per<br>Case | Unit<br>Size | Unit<br>UOM | Shelf Life<br>Days | Ti x Hi | Case Dimensions,<br>Inches | Cs Cube,<br>cu ft |
| 30002               | 1/24# VEG PARM CRY 2L         | 90031142300027 |                    | 25.68         | 27.18           | 1                 | 24           | LB          | 365                | 9 x 9   | 13.75 x 13.75 x 6.63       | 0.7248            |
| 30005               | 1/24# VEG PARM CRY/NO DIV/NL  | 90031142300058 |                    | 25.68         | 26.48           | 1                 | 24           | LB          | 365                | 9 x 9   | 48 x 40 x 58               | 64.4444           |
| 35950               | 12/5oz SHRED VEG PARMESAN CUP | 10031142359500 | 03114235950        | 3.75          | 4.95            | 12                | 5            | OZ          | 120                | 13 x 9  | 14.38 x 9.75 x 6.38        | 0.5171            |
| 52010               | 12/8oz EW VEG PARM WDG        | 10031142520108 | 03114252010        | 6.00          | 6.43            | 12                | 8            | OZ          | 365                | 27 x 10 | 8.81 x 7.06 x 5.13         | 0.1846            |

# About Us Videos



## ► Parmesan

Learn More About our Parmesan

<https://youtu.be/Xh7WypvnBRc>

## ► 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](https://youtu.be/FddYJwyh_-Q)

## ► Food Safety

Learn More About our Food Safety Standards

[https://youtu.be/\\_rn18OLCEpU](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](https://youtu.be/Po4SE_ukoB0)