

FOOD EVOLUTION – VEGETABLE CHEESES



Code:

Prodotto: **PARMELA CREAMERY AGED NUTCHEESE**

Brand: **PARMELA CREAMERY**

Producer: *Parmela Creamery*

Country of reference: USA

Reference Trend: Cashew Cheese

SOURCE: Direct purchased from Wegmans, Woodbridge (NJ - USA)

Selling proposition: It's distributed by **Wegmans, Whole Foods, Pavilion, Mother's California, Gelson's, King soopers, PCC Natural Markets, Mylk Guys**. Made of sliced cashew cheese and is a product worked in an artisan way and respecting tradition. The vegetable milk is obtained from the mixture of cashews and almonds with filtered water. The fresh product, with a buttery smell, then follows a slow ageing process. The main target audience is the clientele of lactose intolerant, from people who follow low-calorie diets, from vegans and vegetarians. It is available in the three variants American style, Cheddar style, Pepper Jack style.

REFERENCES: Parmela Creamery.

18014 Elgar Avenue, 90504 Torrance, California (United States)

INGREDIENTS AND NUTRITIONAL VALUES:

Cashew milk (water, cashew), coconut oil, modified starch, potato starch, sea salt, natural aroma, culture. 28 Gr. Products allow you to have 80 calorie.