

# THE KING OF CHEESES: 30-MONTH AGED, MOUNTAIN, TRIPLE-TESTED PARMIGIANO REGGIANO

*Our 30-month aged, Mountain, Triple-Tested Parmigiano Reggiano, or Mountain Parm, is a premium cheese and Sobeys exclusive that will bring you a one-of-a-kind texture and flavour experience.*

## CRAFTSMANSHIP IN 7 STEPS:

1

Exclusivity starts at the source: rich, floral-tasting, high-quality milk, from cows that dine on grass or hay from the Apennine Mountain region.

2

The milk is skimmed and poured into bell-shaped cauldrons, where rennet and fermented whey work their magic to turn the milk into curd, which is then broken down into granules.

3

Cooking the curd to 55°C removes additional moisture in preparation for the 30-month aging process.

4

After the cheese rests for half an hour, an expert cheese maker cuts it, wraps it and places it into its mould.

5

A stencil is used to mark the cheese, so every single wheel can be traced back to its producer and the month and year it was made.

6

Most Parmigiano Reggiano rests and ages for 18 to 24 months, but our Mountain Parm matures for 30 months to produce its signature nutty flavour and crystal texture.

7

Our Triple-Tested Mountain Parm is inspected at 12 and 24 months, plus select wheels are tasted before shipping. Any cheese that doesn't make the cut can't be certified as Triple Tested.

## FACT:

Mountain Parm's Denominazione di Origine Protetta (Protected Designation of Origin) labelling proves its authenticity: no other cheese can use the name Parmigiano Reggiano, which verifies that it was produced following an exact recipe only in a specific region of Italy.

## DID YOU KNOW?

It takes 600 litres of milk to produce one 40-kilogram wheel of Parmigiano Reggiano.

Mountain Parm must be produced at an elevation of at least 500 metres.

More than 400 factories produce Parmigiano Reggiano, but only a handful are able to produce Mountain Parm.

Sobeys is the only retailer in the world to be granted the special Triple Tested designation.

## SERVING IDEAS

Shave Mountain Parm on top of grilled or steamed vegetables.

Wrap chunks with prosciutto, or tuck into fresh or dried figs.

Pair slices with honey, drizzled, drizzled or smeared.