

# 56986 - 6 Month Manchego Wedge



Produced from the milk of the Manchega sheep. Manchego can be aged from sixty days to fourteen or more months; milk can be raw or pasteurized and its production can be automated or handmade. This 6-month version strikes a nice balance between the milky young version and the firmer and sharper older version. This one is firm but sliceable, with notes of olive oil, lanolin, and b...



## MARKETING

This 6-month version strikes a nice balance between the milky young version and the firmer and sharper older version. This one is firm but sliceable, with notes of olive oil, lanolin, and butterscotch. It's beautifully balanced and so versatile.

## Nutrition Facts

160 Servings per container

**Serving Size** 1 oz

**Amount Per Serving**  
**Calories** 120

% Daily Value\*

**Total Fat** 10 g 13%

Saturated Fat 7 g 35%

Trans Fat 0 g

**Cholesterol** 20 mg 7%

**Sodium** 190 mg 8%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 7 g

Vitamin D 0 mcg 0%

Calcium 224 mg 15%

Iron 0 mg 0%

Potassium 17 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
56986		90820581569863		1/10 LB		
Brand		Brand Owner		GPC Description		
Ponce de Leon - José Andrés Selection		Ponce de Leon - José Andrés Selection		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.371 LBR	10 LBR	Yes	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	20x08	210 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Refrigerate-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Pasteurized "Manchega" sheep's milk, salt, rennet, cheese cultures and calcium chloride. Preserving agent: egg lysozyme (from egg whites). Rind colorings: caramel.

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### PREPARATION & COOKING SUGGESTIONS

Slicked to desired thickness

### SERVING SUGGESTIONS

Traditionally served with Spanish wine, fruit, and bread. Use on a appetizer/Tapas/party trays/cheese plates, shredded in salads or over grilled vegetables, sliced for sandwiches and grated over pasta or rice dishes.

### MORE INFORMATION