

199155 - Romero Mixed Milk Cheese with Rosemary Wheel



This cheese is made in the heart of Spanish wine country from pasteurized cow, sheep, and goat's milk. The four Martinez siblings took over the creamery from their parents, who founded the business in 1961. They collect high quality milk from local farms and make cheese using traditional methods. Their mixed milk cheese uses a minimum of 60% cow's milk, 20% sheep's milk, and 6%...



MARKETING



Nutrition Facts

112 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 10 g	13%
Saturated Fat 9 g	47%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 230 mg	10%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 6 g	
Vitamin D 0.2 mcg	0%
Calcium 191 mg	15%
Iron 0 mg	0%
Potassium 0 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				
ES603	98421392110408	2/7 LB				
Brand	Brand Owner	GPC Description				
Los Cameros	Forever Cheese	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
15 LBR	14 LBR	Yes	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.5 INH	10.5 INH	5 INH	0.35 FTQ	10x08	205 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



keep refrigerated. For best flavor, allow to come to room temperature before serving-----

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 Cow's Milk (60% min), Pasteurized Sheep's Milk (20% min), Pasteurized Goat's Milk (6% min), Salt, Rennet, Calcium Chloride, Cheese Cultures, Lysozyme (from egg). Rind coated with rosemary and preserved with potassium sorbate & natamycin. Inedible Rind.

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PREPARATION & COOKING SUGGESTIONS

For best results, allow to come to room temperature before serving. Rind is inedible.

SERVING SUGGESTIONS

Table cheese

MORE INFORMATION