

28556 - Raw Milk Manchego Wheel

The Corcuera family make award-winning Manchego cheeses in Castilla La Mancha. Their exceptional raw milk version has been aged 8 months and will impress even the most seasoned Manchego connoisseur with its brightly flavored, nuanced paste, with hints of toasted nuts, grass, and churned butter.



MARKETING

Brown rinded wheels with traditional woven-grass pattern

Nutrition Facts

96 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 9 g	12%
Saturated Fat 7 g	33%
Trans Fat 0 g	
Cholesterol 30 mg	9%
Sodium 160 mg	7%
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 390 mg	30%
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				
ES340	98437001641102	2/6 LB				
Brand	Brand Owner	GPC Description				
El Trigal	Forever Cheese	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
13 LBR	12 LBR	Yes	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.5 INH	8 INH	5 INH	0.41 FTQ	10x08	156 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

Mold growth can be scraped off or gently rubbed with a vinegar solution.-----

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

Unpasteurized Manchego sheep's milk, cheese cultures, rennet, salt, lysozyme (from egg white). Rind Color: Caramel & b-Carotene.

El Trigal

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PREPARATION & COOKING SUGGESTIONS

For richest flavor, allow to come to room temperature before tasting.

SERVING SUGGESTIONS

table cheese, culinary cheese. Served traditionally with membrillo and Rioja, but can be shaved for any number of culinary uses.

MORE INFORMATION