

# 45008 - Aged 3 Month Manchego Wheel



Although Manchego production is regulated, the guidelines are broad enough that a cheese's final flavor and texture span a huge range. All Manchego must be produced from the milk of the Manchega sheep and has a braided basket-weave imprint in the wax rind (which isn't recommended for eating). Manchego can be aged from sixty days to fourteen or more months; rinds may be treated ...



## MARKETING

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## Nutrition Facts

120 Servings per container

**Serving Size** 1.0 OZ

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

% Daily Value\*

**Total Fat** 10 g 13%

Saturated Fat 7 g 35%

Trans Fat 0 g

**Cholesterol** 10 mg 3%

**Sodium** 150 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 220 mg 15%

Iron 0 mg 0%

Potassium 20 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			
50273		28420197302262		1/7.5 LB			
Brand		Brand Owner		GPC Description			
Ponce de Leon		Ponce de Leon		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7.76 LBR	7.5 LBR	Yes	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
7.7 INH	7.6 INH	4.1 INH	0.14 FTQ	10x13	324 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

See label for suggestions-----

## ALLERGENS

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

- Milk - C
- Eggs - N
- 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. Rind colorings:caramel.

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### PREPARATION & COOKING SUGGESTIONS

Slicked to desired thickness

### SERVING SUGGESTIONS

For Breakfast you can dollop on waffles with whipped cream. Add to grilled cheese on whole grain bread with white cheddar, and sage. Make a cherry BBQ sauce by substituting the brown sugar with sour cherry spread

### MORE INFORMATION