

45069 - 3 Month Manchego



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

Ponce de Leon Manchego has a sweet, candied undertone that contributes to its popularity. Manchego is classically paired with quince paste but can also be shaved over salads or vegetables.

Nutrition Facts

6 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			
45069		10820581450691		12/6 OZ			
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		
5.5 LBR	4.5 LBR	No	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To	
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	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---UNIT UPC: 820581450694---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = '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