

# 45011 - Aged 6 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

112 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** 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			
50268		90820581285404		1/7 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		
7.5 LBR	7 LBR	Yes	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
7.2 INH	7.2 INH	3.3 INH	0.1 FTQ	10x13	327 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'; INII = '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

100% pasteurized Manchega sheep's milk, salt, rennet, cheese cultures, calcium chloride. Natamycin applied to the non-edible rind. Rind colorings: caramel.

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### PREPARATION & COOKING SUGGESTIONS

Slicked to desired thickness

### SERVING SUGGESTIONS

Traditionally used 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