

# 105530 - 8 Month Manchego Cuts



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## 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

160 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** 30 mg 10%

**Sodium** 220 mg 10%

**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 248 mg 20%

Iron 0 mg 0%

Potassium 25 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    |                 |                      |  |
|---------------------------------------|----------------|---------------------------------------|---|---------------------|-----------------|----------------------|--|
| 105530                                |                | 90820581105535                        |   | 1/10 LB             |                 |                      |  |
| Brand                                 |                | Brand Owner                           |   | GPC Description     |                 |                      |  |
| Ponce de Leon - José Andrés Selection |                | Ponce de Leon - José Andrés Selection |   | Cheese (Perishable) |                 |                      |  |
| Gross Weight                          | Net Weight     | Case/Catch Weight                     | Country Of Origin                       | Kosher              | Child Nutrition |                      |  |
| 10.371 LBR                            | 10 LBR         | Yes                                   | Spain                                   | Undeclared          | No              |                      |  |
| Shipping                              |                |                                       |   |                     |                 |                      |  |
| Length                                | Width          | Height                                | Volume                                  | Tlx/Hi              | Shelf Life      | Storage Temp From/To |  |
| 11.625 INH                            | 7.5 INH        | 5.875 INH                             | 0.3 FTQ                                 | 20x08               | 128 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-----

## 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

pasteurized "Manchega" sheep's milk, salt, rennet, cheese cultures and calcium chloride. Preserving agent: egglysozyme (from egg whites). Rind colorings: caramel.

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### PREPARATION & COOKING SUGGESTIONS

Ready to Go

### 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