

26267 - 1 Year Manchego DOP

Manchego is a DOP cheese, which can be made only from the milk of the Manchega sheep that graze in the region of La Mancha. The pattern on the rind honors a time when the cheese was wrapped in woven esparto grass. This excellent Manchego cheese is produced with raw milk and aged one year.



MARKETING

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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		
ES260		98437001641263		2/6 LB		
Brand		Brand Owner		GPC Description		
Mitica		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 INH	9 INH	5 INH	0.44 FTQ	10x10	237 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 - C
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Unpasteurized Manchega sheep's milk, cheese cultures, calcium chloride, rennet, salt, lysozyme (from egg). Inedible rind

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PREPARATION & COOKING SUGGESTIONS

Sample at room temperature. The natural rind may develop a dusting of mold that is easily brushed away with a dry cloth. Traditionally paired with membrillo and Rioja. Excellent with fig jam, or shaved for any number of culinary uses.

SERVING SUGGESTIONS

Table cheese

MORE INFORMATION