

338021 - Truffle Cordero Wedge



Truffle Cordero is a semi-hard sheep's milk cheese from Spain with an ivory smooth paste that is infused with black summer truffles. Truffle Cordero is made by the traditional pressing method and is aged for a minimum of 120 days. The resulting paste is perfect for shaving on top of pastas and salad or eating alongside summer fruits and Spanish charcuterie.



MARKETING

Truffle Cordero is a semi-hard sheep's milk cheese that is infused with black summer truffles. This cheese is ideal shaved on pastas and salad or served alongside summer fruits and Spanish charcuterie.

Nutrition Facts

Servings per container		
Serving Size		28.0 GR
Amount Per Serving		
Calories		110
% Daily Value*		
Total Fat 9 g		12%
Saturated Fat 7 g		35%
Trans Fat 0 g		
Cholesterol 30 mg		10%
Sodium 210 mg		9%
Total Carbohydrates 1 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		
2050338020		90820581338025		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	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

See label for suggestions-----

ALLERGENS

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

- Milk - C
- Eggs - MC
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

pasteurized sheep's milk, black truffle sauce (agaricus bisporus, corn oil, water, tuber aestivum, salt, flavorings, dried porcino mushrooms, dehydrated potatoes, herb, water extract of tuber aestivum, black truffle flavoring), salt, rennet, calcium chloride (stabilizer), cheese cultures. on inedible rind: black truffle sauce, natamycin (preservative)

338021 - Truffle Cordero Wedge

Truffle Cordero is a semi-hard sheep's milk cheese from Spain with an ivory smooth paste that is infused with black summer truffles. Truffle Cordero is made by the traditional pressing method and is aged for a minimum of 120 days. The resulting paste is perfect for shaving on top of pastas and salad or eating alongside summer fruits and Spanish charcuterie.



PREPARATION & COOKING SUGGESTIONS

Remove from package and serve.

SERVING SUGGESTIONS

Traditionally served as a table cheese with fresh fruits, Truffle Cordero also makes an excellent addition to pastas, baked goods, and salads. Try it paired with fresh summer fruits and Spanish charcuterie.

MORE INFORMATION