

98114 - 6 month Manchego Wedge



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

| | |
|--------------------------------|---------------|
| 8 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 | | | |
|---------------------------------------|----------------|---------------------------------------|---|---------------------|-----------------|----------------------|--|
| 98114 | | 10820581981140 | | 12/8 OZ | | | |
| 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 | | |
| 6.267 LBR | 6 LBR | No | Spain | Undeclared | No | | |
| Shipping | | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To | |
| 9.5 INH | 6.375 INH | 5 INH | 0.18 FTQ | 28x08 | 211 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---UNIT UPC: 820581981143---

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

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

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PREPARATION & COOKING SUGGESTIONS

Ready to Go

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