

105533 - 8 Month Aged 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

106 Servings per container

Serving Size 1 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			
105534		90820581055335		2/6.6 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		
13.596 LBR	13.2 LBR	Yes	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
16.5 INH	8.5 INH	5 INH	0.41 FTQ	10x15	326 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. Rind colorings: caramel.

Ponce de Leon

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PREPARATION & COOKING SUGGESTIONS

Slicked to desired thickness

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION