

19179 - Monte Enebro Cheese

Monte Enebro is a unique Spanish goat's milk cheese from the father-daughter producer team. They craft these flattened goat logs in a style called Pata de Mulo. The result is a velvety cheese with a tangy, salty profile and a touch of minerality, with notes of walnuts.



MARKETING

Monte Enebro is a unique Spanish goat's milk cheese from the father-daughter producer team. They craft these flattened goat logs in a style called Pata de Mulo. The result is a velvety cheese with a tangy, salty profile and a touch of minerality, with notes of walnuts.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
ES287		98437006790003		3/2.2 LB			
Brand		Brand Owner		GPC Description			
Tietar		Forever Cheese		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7.5 LBR	6.6 LBR	Yes	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15 INH	10 INH	3.5 INH	0.3 FTQ	10x05	60 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 - UN
- Eggs - UN
- Soybean - UN
- Wheat - UN
- Sesame - UN
- Molluscs - UN
- Peanuts - UN
- Tree - UN
- Fish - UN
- Shellfish - UN
- Crustaceans - UN

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

Protein

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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.

INGREDIENTS

Tietar

19179 - Monte Enebro Cheese

Monte Enebro is a unique Spanish goat's milk cheese from the father-daughter producer team. They craft these flattened goat logs in a style called Pata de Mulo. The result is a velvety cheese with a tangy, salty profile and a touch of minerality, with notes of walnuts.



PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION