

338020 - Truffle Cordero Wheel



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 cheese 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

107 Servings per container

Serving Size 28 grams

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		90820581895641		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	
13.52 LBR	13.2 LBR	Yes	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
4.92 INH	17.71 INH	8.86 INH	0.45 FTQ	10x12	143 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 - N
- 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 (1,5%) (Agaricus bisporus, corn oil, water, Tuber aestivum 1,5 %, salt, flavourings, dried porcino mushrooms, dehydrated potatoes, herb, water extract of Tuber aestivum and black truffle flavouring), salt, rennet, stabilizer: calcium chloride, and cheese cultures. On rind: black truffle sauce. E-235 (preservative).

Ponce de Leon

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PREPARATION & COOKING SUGGESTIONS

Cut wheel into 6 to 8 oz wedges 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