

1151 - Mahon Wedge



Mahon is soft to hard cheese in texture. The flavor is buttery, slightly sharp, salty in taste. During maturation, the cheese is hand rubbed with butter/paprika or oil. It is a very versatile cheese that appeals to a variety of palates. A wonderful semi-hard cheese, shaped like a pillow, coming from the Island of Menorca in Spain. This version is young, aged for about 3 months,...



MARKETING

Mahon is a soft to hard cheese with a slightly sharp, milky, and salty taste. Spaniards call this a table cheese, which means that you can eat it with almost anything. it's that versatile.

Nutrition Facts

160 Servings per container

Serving Size 1 oz

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 20 mg 7%

Sodium 250 mg 11%

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 229 mg 18%

Iron 0 mg 0%

Potassium 30 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			
1151		90820581911501		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	122 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 cows milk, salt, calcium chloride, cheese cultures, animal rennet. Non-Edible Rind.

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PREPARATION & COOKING SUGGESTIONS

Ready to Go

SERVING SUGGESTIONS

Mahon is often grated and used for topping pasta, rice and vegetable dishes. Traditionally, it was eaten sliced thin and drizzled with extra virgin olive oil.

MORE INFORMATION