

7985 - Aged Manchego Wheel

Firm cheese, yellow in color. Manchego cheese is produced in the La Mancha region of Spain. It is made from pasteurized sheep's milk. It is one of the popular cheeses from Spain. The traditional use of grass molds leaves a distinctive characteristic zigzag pattern on the Manchego cheese.



MARKETING

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Nutrition Facts

105 Servings per container

Serving Size 1 Piece

Amount Per Serving
Calories 130

% Daily Value*

Total Fat 10 g 15%

Saturated Fat 7 g 37%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 240 mg 10%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 8 g

Vitamin D 0 mcg 0%

Calcium 0 mg 20%

Iron 0 mg 0%

Potassium 0 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			
46053		98412289205420		1/6.6 LB			
Brand		Brand Owner		GPC Description			
Garcia Baquero		Norseland Incorporated		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7 LBR	6.6 LBR	Yes	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.66 INH	8.66 INH	4.92 INH	0.21 FTQ	15x12	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 Manchego sheep's milk, lactic acid cultures, rennet, salt.

Garcia Baquero

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PREPARATION & COOKING SUGGESTIONS

Remove from package and enjoy

SERVING SUGGESTIONS

Serve on cheese platters, with crackers, olives

MORE INFORMATION