

919712 - Idiazabal Wedge



Idiazabal is a pressed cheese made from unpasteurized sheep milk, usually from Latxa and Carranzana sheep in the Basque Country and Navarre. It has a somewhat smokey flavor, but is usually un-smoked. The cheese is handmade and covered in a hard, dark brown, inedible rind. It is aged for a few months and develops a nutty, buttery flavor, eaten fresh, often with quince jam. If ag...



MARKETING

Laxta and Carranzana sheep produce a rich, buttery raw milk that helps to create the region's favorite Spanish D.O. (Denominacion de Origen) cheese - Idiazabal. Similar to its Spanish cousin, Manchego, this cheese is lightly pressed and gently smoked.

Nutrition Facts

6 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 7 g	13%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 190 mg	8%
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 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		
10820581919716		10820581919716		12/6 OZ		
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	
6 LBR	4.5 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10 INH	6.7 INH	4.7 INH	0.18 FTQ	28x08	210 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

Keep refrigerated---UNIT UPC: 820581919719---

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 - C
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Raw sheep's milk, salt, rennet, lysozyme (from egg whites), cheese cultures

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

Serve with quince jam or fresh fruit

MORE INFORMATION