

# 338022 - Truffle Cordero Wedge



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 paste is perfect for shaving on top of pasta and salad or eating alongside summer fruits and Spanish charcuterie. "I am always discover..."



## 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

7 Servings per container

**Serving Size 28 grams/1 Inch Cube**

**Amount Per Serving**

**Calories 110**

% Daily Value\*

<b>Total Fat</b> 9 g	<b>12%</b>
Saturated Fat 7 g	<b>35%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>10%</b>
<b>Sodium</b> 210 mg	<b>9%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**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		
10820581380226		10820581380226		12/6.5 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

See label for suggestions---UNIT UPC: 820581380229---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally or 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, Truffle Sauce (Agaricus Bisporus, Corn Oil, Water, Tuber Aestivum, Salt, Flavorings, Dried Porcino Mushrooms, Dehydrated Potatoes, Herb, Water Extract Of Tuber Aestivum, Truffle Flavoring), Salt, Rennet, Calcium Chloride (Stabilizer), Cheese Cultures. On Inedible Rind: Truffle Sauce, Natamycin (Preservative). Contains: Milk.

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### PREPARATION & COOKING SUGGESTIONS

Remove from packaging and slice or grate.

### SERVING SUGGESTIONS

Table cheese, shredded, cheeseboards.

### MORE INFORMATION