

25016 - Three Milk Iberico Wheel



Spain's most popular cheese. A blend of cow, sheep and goat's milk. Aged 5 months. This cheese captures the classic three milk flavors of the Iberian Peninsula. Using sheep, cow, and goat milk you taste the piquance of the sheep's milk, the tanginess of the goat's milk, all while having the creaminess of a cow's milk cheese.



MARKETING

Spain's most popular cheese. A blend of cow, sheep and goat's milk. Aged 5 months. Iberico cheese comes from the Iberian Peninsula in Central Spain.

Nutrition Facts

106 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 114

% Daily Value*

Total Fat 9 g 14%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 18 mg 6%

Sodium 220 mg 9%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 9 mg 26%

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			
348		28420197302217		2/6.6 LB			
Brand		Brand Owner		GPC Description			
Solera		Specialties Agro-Alimenta		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
13.66 LBR	13.16 LBR	Yes	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10 INH	10 INH	10 INH	0.58 FTQ	15x10	183 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'; INI = '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 blend of cow, goat & sheep milk, salt, rennet, cheese cultures, calcium chloride, natamycin applied to non-edible rind, rind coloring: caramel. Contains milk, egg.

Solera

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION