



Culinary Tours

100789 - 6 Month Aged Manchego Wedge

Culinary Tours Manchego has a sweet, candied undertone that contributes to its popularity. Manchego is classically paired with quince paste but can also be shaved over salads or vegetables.



Nutrition Facts

Servings per Container **6**
Serving size **1.00Z (1oz)**

Amount per serving
Calories 120

% Daily Value*

Total Fat 7g **13%**
Saturated Fat 7g **35%**
Trans Fat

Cholesterol 20mg **7%**

Sodium 190mg **8%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugar **0%**

Protein 7g

Vitamin D 0mcg **0%**

Calcium 224mg **17%**

Iron 0mg **0%**

Potassium 17mg **0%**

* The % Daily Value (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.

* Benefits

Although Manchego production is regulated, the guidelines are broad enough that a cheese's final flavor and texture span a huge range. All Manchego must be produced from the milk of the Manchega sheep and has a braided basket-weave imprint in the wax rind (which isn't recommended for eating). Manchego can be aged from sixty days to fourteen or more months; rinds may be treated with wax or other protective substances; milk can be raw or pasteurized; production can be automated or handmade. The upshot is this: Manchego is rarely offensive. It's usually quite approachable and snackable; and with increased age comes increased piquancy, spice, and granularity.

Ingredients

pasteurized Manchega sheeps milk, salt, rennet, cheese cultures and calcium chloride. Preserving agent: egg lysozyme (from egg whites). Rind colorings: caramel.

⚠ Allergens

Contains:

🥚 eggs 🥛 milk

Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts 🍫 soy
🌰 tree nuts 🌾 wheat

Handling Suggestions

Keep refrigerated

Serving Suggestions

Table cheese, shredded, cheeseboards.

Prep & Cooking Suggestions

Remove from packaging and slice or grate.

📄 Product Specifications

Brand	Manufacturer	Product Category
Culinary Tours	GOURMET FOODS INT CHEESE 1074	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
011225010378	45011 Bulk	100789	10011225010375		12/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6lb	4.5lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	210days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	7g	Sodium	190mg
Protein	7	Trans Fats		Calcium	224mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	17mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

