

### Ponce de Leon - Jose Andres Selection

# 105530 - 8 Month Manchego Cuts



Ponce de Leon 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.



### \* 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 inst'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. Ponce de Leon 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.

# Ingredients

### Allergens

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

### **Contains:**



### Free From:







# **Nutrition Facts**

Servings per Container 160 1.00Z (1oz) Serving size

**Amount per serving** Calories

120

Calonies	120
% Da	ily Value*
Total Fat 10g	13%
Saturated Fat 7g	35%
<i>Trans</i> Fat	
Cholesterol 30mg	10%
Sodium 220mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
When the D. Omes	00/
Vitamin D 0mcg	0%
Calcium 248mg	19%
Iron 0mg	0%
Potassium 25mg	1%

<sup>\*</sup> 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.

### **Handling Suggestions**

### **Product Specifications**

# Refrigerate

# Serving Suggestions

Traditionally used with Spanish wine, fruit, and bread. Use on a appetizer/Tapas/party trays/cheese plates, shredded in salads or over grilled vegetables, sliced for sandwiches and grated over pasta or rice dishes.

# Prep & Cooking Suggestions

Ready to Go

Brand	Manufacturer	Product Category	
Ponce de Leon - Jose Andres Selection	Ponce de Leon - Jose Andres Selection	Cheese Natural Other	

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
	105530	105530	90820581105535		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.37lb	10lb	Spain	No	

Shipping Information							
Length Width Height Volume TlxHl Shelf Life Storage Temp					Storage Temp From/To		
11.63in	7.5in	5.88in	0.3ft3	20x8	120days	35°F / 37°F	





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# Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	220mg
Protein	7	Trans Fats		Calcium	248mg
Total Carbohydrates•••	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	25mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images



