



Mitica

106502 - Woolly Wooly Classic 8 Month Wheel

Woolly Wooly is a classic sheeps milk cheese made using traditional methods in the golden plains of Castilla-La Mancha, Spain. Mild, creamy, and bright, it owes its flavor to the use of 100% high-quality sheeps milk and 8 months of careful aging.



Nutrition Facts

106 Servings Per Container

Serving size **28gs (1oz)**

Amount per serving
Calories 140

% Daily Value*

Total Fat 12 g	15%
Saturated Fat 9 g	45%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 170 mg	7%
Total Carbohydrate 1 g	0%
Dietary Fiber 1 g	3%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 234 mg	18%
Iron 0 mg	0%
Potassium 0 mg	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

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Ingredients

Pasteurized Sheeps MILK, Salt, Rennet, Lysozyme (from EGG), Cheese Cultures. Inedible Rind.

Allergens

Contains:

eggs milk

Free From:

crustaceans fish peanuts sesame
soy tree nuts wheat

Handling Suggestions

Keep refrigerated---

Serving Suggestions

Slice and serve with Mitica Blackberry Rosemary Jam and Dehesa Cordobesa Lomo de Bellota 100% Iberico

Prep & Cooking Suggestions

Cut and serve

Product Specifications

Brand	Manufacturer
Mitica	Forever Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ES616	106502	90825325401966		2/6.61 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14 lb	13 lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 in	9.25 in	5.5 in	0.49 ft3	10x12	237 days	35 °F / 37 °F



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Nutrition Analysis - By Measure

Calories	140	Total Fat	12 g	Sodium	170 mg
Protein	7	Trans Fats	0 g	Calcium	234 mg
Total Carbohydrates...	1 g	Saturated Fat	9 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

