



Ponce de Leon - Jose Andres Selection

1151 - Mahon Wedge

Mahon is a soft to hard cheese with a slightly sharp, milky, and salty taste. Spaniards call this a table cheese, which means that you can eat it with almost anything; it's that versatile.



Nutrition Facts

Servings per Container 160
Serving size 1oz

Amount per serving
Calories 110

| % Daily Value* | |
|-------------------------|-----------|
| Total Fat | 9g 12% |
| Saturated Fat | 6g 30% |
| Trans Fat | |
| Cholesterol | 20mg 7% |
| Sodium | 250mg 11% |
| Total Carbohydrate | 1g 0% |
| Dietary Fiber | 0g 0% |
| Total Sugars | 0g |
| Includes 0g Added Sugar | 0% |
| Protein | 7g |
| Vitamin D | 0mcg 0% |
| Calcium | 229mg 18% |
| Iron | 0mg 0% |
| Potassium | 30mg 1% |

* 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

Mahon is soft to hard cheese in texture. The flavor is buttery, slightly sharp, salty in taste. During maturation, the cheese is hand rubbed with butter/paprika or oil. It is a very versatile cheese that appeals to a variety of palates.

A wonderful semi-hard cheese, shaped like a pillow, coming from the Island of Menorca in Spain. This version is young, aged for about 3 months, with a smooth and supple texture and a buttery and salty flavor and a sweet and fruit aroma. Spaniards call this a table cheese, which means that you can eat it with almost anything; it's that versatile. Thinly sliced on a cheese plate or with a drizzle of olive oil for a snack. Mahon is especially good with fruits and nuts. Try it in salad or melted over grilled vegetables. Like so many other table cheeses, Mahon does wonders over pasta and rice.

Ingredients

Pasteurized cows milk, salt, calcium chloride, cheese cultures, animal rennet. Non-Edible Rind.

Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

Mahon is often grated and used for topping pasta, rice and vegetable dishes. Traditionally, it was eaten sliced thin and drizzled with extra virgin olive oil.

Prep & Cooking Suggestions

Ready to Go

Product Specifications

| 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. |
|-----|-------|-------|----------------|------|------------|
| | 1151 | 1151 | 90820581911501 | | 1/10 LB |

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

| Shipping Information | | | | | | |
|----------------------|-------|--------|--------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | 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 | 110 | Total Fat | 9g | Sodium | 250mg |
| Protein | 7 | Trans Fats | | Calcium | 229mg |
| Total Carbohydrates... | 1g | Saturated Fat | 6g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 30mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 20mg | | |
| Vitamin A(IU)• | | 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

