

### Vega Mancha

### 184512 - 12 Month Manchego Sheep's Milk Whee



Smell and appearance in tune with its curing, its flavour spreads throughout the whole mouth leaving a slight spiciness on the palate. Hard but creamy texture, leaving in the aftertaste the curious nuances that this Manchego cheese possesses.



### \* Benefits

Aged Sheep Cheese 12 months

#### Ingredients A Allergens **Contains:** PASTEURIZED MANCHEGO SHEEP MILK, SALT, RENNET, LACTIC eggs (f) milk FERMENT, LYSOZYME (FROM EGG) (PRESERVATIVE). ON THE RIND: Free From: NATAMYCIN (PRESERVATIVE), crustaceans fish ( peanuts ( soy NATURAL CARAMEL AND ANNATTO NORBIXIN (COLOURS). (1) tree nuts (1) wheat RIND IS NOT EDIBLE. MILK

# **Nutrition Facts**

Servings per Container 125 Serving size 1oz (28g)

Amount per serving

Calories	140
% Dа	ily Value*
Total Fat 12g	15%
Saturated Fat 8g	40%
Trans Fat	
Cholesterol 25mg	8%
Sodium 190mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 0.2g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 1 mcg	E0/
Vitamin D 1mcg	5%
Calcium 240mg	18%
Iron 8mg	44%
Potassium 20mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

<b>Product Specifications</b>

# Refrigerate Serving Suggestions

ORIGIN: SPAIN. BEST BEFORE (SEE

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Dos	. d + a	t	

Handling Suggestions

Ready to eat

PACKAGING).

### Prep & Cooking Suggestions

Ready to eat

Brand	Manufacturer	Product Category
Vega Mancha	Quesos Vega Sotuelamos SL	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437001391196	018VM03	184512	98437001391199		2/6.8 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14.7lb	13.6lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.34in	8.27in	5.43in	0.42ft3	10x12	237days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	140	Total Fat	12g	Sodium	190mg
Protein	7	Trans Fats		Calcium	240mg
Total Carbohydrates···	1g	Saturated Fat	8g	Iron	8mg
Sugars	0.2g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images		

