



Mitica
19071 - Campo De Montalban Wheel

This 100 day aged cheese is a blend of cow, sheep and goats milk from La Mancha. Though the texture and appearance are similar to Manchego, the flavor exhibits characteristics of all three milks. It is rich and buttery and finishes with a perfect balance.



* Benefits

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Ingredients

Pasteurized cow, goat, sheeps milk, cheese cultures, rennet, salt, lysozyme (from egg white).

⚠ Allergens

Contains:

🥚 eggs 🥛 milk

Free From:

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

Nutrition Facts

Servings per Container 96
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

% Daily Value*	
Total Fat 8g	11%
Saturated Fat 7g	35%
Trans Fat	
Cholesterol 30mg	10%
Sodium 150mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 280mg	22%
Iron 0mg	0%
Potassium 23mg	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.

Handling Suggestions

See label for suggestions

Serving Suggestions

Table Cheese

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand		Manufacturer		Product Category		
Mitica		Forever Cheese		Cheese Specialty		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	ES127	19071	98437001641324		1/6 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
15lb		12lb	Spain	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7in	16in	4in	0.26ft3	10x15	162days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	150mg
Protein	7	Trans Fats		Calcium	280mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	23mg
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

