

Mitica

19168 - Blue Valdeon Wheel



This blue cheese is made with a mix cow and goats milks at the base of the Picos de Europa in the town of Posada de Valden. Milder than Cabrales, this creamy, medium strength blue is well balanced with earthy, tangy, and slightly spicy flavors.



* Benefits

This blue cheese is made with a mix cow and goats milks at the base of the Picos de Europa in the town of Posada de Valden. Milder than Cabrales, this creamy, medium strength blue is well balanced with earthy, tangy, and slightly spicy flavors. Valdeon has won a slew of awards, including a recent Spanish ministry award for best blue cheese in Spain.

Ingredients	Allergens	
Pasteurized cow's and goat's milk, rennet, cheese cultures, salt, penicillium roqueforti	Contains: (i) milk Free From:	
	crustaceans eggs fish peanuts soy (iii) tree nuts (b) wheat	

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

110

Outoriou	110
% Da	aily Value*
Total Fat 9g	11%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 20mg	7%
Sodium 380mg	17%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 1.7mcg	9%
Calcium 169mg	13%
Iron 0.02mg	0%
Potassium 37mg	1%

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, culinary cheese

Prep & Cooking Suggestions

Keep cool and wrapped in foil when not in use. Before sampling, allow to breathe and reach room temperature.



Product Specifications

Brand	Manufacturer	Product Category	
Mitica	Forever Cheese	Cheese	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ES389	19168	98412393001079		2/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13lb	12lb	Spain	No	

Shipping Information							
Length Width Height Volume TlxHl Shelf Life Storage Temp					Storage Temp From/To		
16in	8in	5in	0.37ft3	10x10	162days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	380mg
Protein	7	Trans Fats		Calcium	169mg
Total Carbohydrates	0g	Saturated Fat	6g	Iron	0.02mg
Sugars	0g	Added Sugars	0g	Potassium	37mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	1.7mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



