



Los Cameros

199155 - Romero Mixed Milk Cheese With Rosem



Made in the heart of Spanish wine country from a mix of cow, sheep, and goat's milk. This Romero (Spanish for "rosemary") version is coated with rosemary, which infuses the cheese with a lovely aroma. The flavor is well-balanced with a pleasant acidity, and vegetal, peppery, and herbaceous aromas.



Nutrition Facts

Servings per Container 112
Serving size 1.00Z (1oz)

Amount per serving
Calories 120

% Daily Value*

Total Fat 10g 13%
Saturated Fat 9g 45%
Trans Fat

Cholesterol 25mg 8%
Sodium 230mg 10%

Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%

Total Sugars 0g
Includes 0g Added Sugar 0%

Protein 6g
Vitamin D 0.2mcg 1%
Calcium 191mg 15%
Iron 0mg 0%
Potassium 0mg 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

This cheese is made in the heart of Spanish wine country from pasteurized cow, sheep, and goats milk. The four Martinez siblings took over the creamery from their parents, who founded the business in 1961. They collect high quality milk from local farms and make cheese using traditional methods. Their mixed milk cheese uses a minimum of 60% cow's milk, 20% sheep's milk, and 6% goat's milk. To make this rosemary version, the cheese is aged for two months, during which it is rubbed with olive oil, developing a beautiful natural rind. At this point it is brushed and cleaned, then coated with rosemary leaves and aged at least two months longer. The paste is light yellow with small eyes and has strong vegetal and peppery aromas, complemented by the rosemary. Upon tasting, it is well balanced with a pleasant acidity. It's an endlessly snackable, truly delicious cheese that surprises with a long finish.

Ingredients

Pasteurized Cow's Milk (60% min), Pasteurized Sheep's Milk (20% min), Pasteurized Goat's Milk (6% min), Salt, Rennet, Calcium Chloride, Cheese Cultures, Lysozyme (from egg). Rind coated with rosemary and preserved with potassium sorbate & natamycin. Inedible Rind.

Allergens

Contains:

eggs milk

Free From:

crustaceans fish peanuts soy
tree nuts wheat

Handling Suggestions

keep refrigerated. For best flavor, allow to come to room temperature before serving

Serving Suggestions

Table cheese

Prep & Cooking Suggestions

For best results, allow to come to room temperature before serving. Rind is inedible.

Product Specifications

Brand	Manufacturer	Product Category
Los Cameros	Forever Cheese	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ES603	199155	98421392110408		2/7 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15lb	14lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11.5in	10.5in	5in	0.35ft3	10x8	195days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	230mg
Protein	6	Trans Fats		Calcium	191mg
Total Carbohydrates...	0g	Saturated Fat	9g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		Vitamin D	0.2mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

