



Vega Sotuelamos

261098 - Cured Sheep's Cheese With Black Tru

Sheep cheese cured with truffle
 Pasteurized sheep's cheese cured with truffle
 Pale yellow with black veins of truffle paste.
 Intense flavour
 Characteristic to sheep cheese with the aroma of the truffle



* Benefits

Pasteurized sheep's cheese cured with truffle

Nutrition Facts

Servings per Container
 Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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.

Ingredients

Sheep Milk, Salt, Calcium Chloride, Rennet, Lysozyme, Lactic Ferment, Black truffle pate [Champignon Mushrooms (Agaricus bisporus), Porcino (Boletus edulis and relative group), sunflower oil, black truffle 12% (Tuber aestivum vitt), salt, pepper, sugar, granulated broth (sea salt, brown sugar, spice extract, sugar caramelized, maltodextrin, turmeric), black truffle aroma, acidity regulator: citric acid, antioxidant: ascorbic acid

⚠ Allergens

Contains:

eggs milk

Free From:

crustaceans fish peanuts soy
 tree nuts wheat

Handling Suggestions

Cooler

Serving Suggestions

Ready to eat

Prep & Cooking Suggestions

Ready to eat

📄 Product Specifications

Brand	Manufacturer	Product Category
Vega Sotuelamos	Quesos Vega Sotuelamos SL	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437013158442	017VS03	261098	98437013158995		2/8.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17lb	16.5lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.14in	8.27in	5.43in	0.42ft3	15x8	237days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

