

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 COURNEL FOODS

VEG	Nutrition Facts Servings per Container Serving size					
ARD SHEEP CHESE WITH	Amount per serving Calories					
	% Daily Value* Total Fat %					
°		Saturated Fat	<u> </u>			
		Trans Fat				
		Cholesterol	%			
* Benefits		Sodium	<u> </u>			
		Total Carbohydrate	%			
Pasteurized sheep's cheese cured	with truffle	Dietary Fiber	%			
		Total Sugars				
		Includes Added Sugar	%			
Ingredients	Allergens	Protein				
ingredients	Attergens					
Sheep Milk, Salt, Calcium Chloride,	Contains:	Vitamin D				
Rennet, Lysozyme, Lactic Ferment, Black truffle pate [Champignon Mushrooms	() eggs () milk	Calcium				
(Agaricus bisporus), Porcino (Boletus	Free From:	Iron	% % %			
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:	crustaceans (C) fish (C) peanuts (C) soy	Potassium * The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.	a nutrient in			

Product Specifications

nananng saggestions										
Cooler	I	Brand		Manufacturer				Product Category		
	Vega S	Vega Sotuelamos		Quesos Vega Sotuelamos SL			SL			
Serving Suggestions	UI	PC	MFG	#	SPC #		GTIN		Pack	Pack Desc.
Ready to eat	8437013	3158442	017VS	03	261098	8 984	984370131589			2/8.2 LB
	Gross V	Veight	Net Wei	ght	Coun	ntry of	Origin	Kosh	er Ch	ild Nutrition
Prep & Cooking Suggestions	171	b	16.5ll	b		Spain		No		
Ready to eat	Shipping Information									
	Length	Width	Height	Vol	lume	TIxHI	Shelf Li	fe St	orage Te	mp From/To
	16.14in	8.27in	5.43in	0.4	12ft3	15x8	237day	/S	35°F	/ 37°F

ascorbic acid

Handling Suggestions



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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(IU)•	Vitamin D	Thiamin	
Vitamin A(RE)	Vitamin E	Niacin	
Vitamin C	Folate	Riboflavin	
Magnesium	Vitamin B-6	Vitamin B-12•	
Monosodium	Sulphites	Nitrates	

Additional Images



