

## Tietar 29179 - **Monte Enebro Cheese Cuts**

Monte Enebro is a unique Spanish goats milk cheese from the father-daughter producer team. They craft these flattened goat logs in a style called Pata de Mulo. The result is a velvety cheese with a tangy, salty profile and a touch of minerality, with notes of walnuts.



Handling Suggestions	🖉 Pro	duct S	pecifi	cation	S				
Keep refrigerated	Brand				Manufacturer GOURMET FOODS INT CHEESE 1184				
Serving Suggestions	UPC	Tietar MFC	5#	SPC #		GTIN	Pac		
Table cheese		19179	Bulk Net We	29179		581291795 Origin	(ochor	1/6 LB	
Prep & Cooking Suggestions		Gross Weight 7lb			Country of Origin Spain		Kosher No	Child Nutrition	
Ready to eat	Shipping Information								
	Length 11.63in	Width 7.5in	Height 5in	Volum 0.25ft		Shelf Life 29days		ge Temp From/To 35°F / 37°F	



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Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	140mg
Protein	5	Trans Fats	Og	Calcium	210mg
Total Carbohydrates…	Og	Saturated Fat	7g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	31mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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

