

Corcuera 35611 - **3 Month Manchego Dop**

This young Manchego, aged 3 months, is fruity and balanced with a semi-soft texture. It is made by the Corcuera family, and like all of their Manchegos, from young to reserva, the standout characteristic of the cheese is the wonderful butteriness and well-rounded flavor of the sheeps milk.



		Nutrition Fa	cts			
	CORCUER	Servings per Container Serving size				
		Amount per serving Calories				
CORCUERA		% Daily Value*				
and the second se	WENN	Total Fat	%			
		Saturated Fat	%			
		Trans Fat				
		Cholesterol	%			
≭ Benefits		Sodium	%			
		Total Carbohydrate	%			
and like all of their Manchegos, from young to reserve	balanced with a semi-soft texture. It is made by the Corcuera family, ra, the standout characteristic of the cheese is the wonderful	Dietary Fiber	%			
butteriness and well-rounded flavor of the sheeps milk. We have worked with Quesos Corcuera for over 20 years, and their company spans three generations of the Corcuera family. It all started with Eusebio and Julia, then their sons Ramon and Carlos took over; their sister Carmen and her niece Patricia are currently in charge. From La Puebla de Montalban, a small		Total Sugars				
town just 20 minutes from Toledo, they produce che	ese from same day milk.	Includes Added Sugar	%			
Ingredients	Allergens	Protein				
0		Vitamin D	%			
		Calcium	%			
		Iron	%			
		Potassium	%			

a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions	🖉 Pro	oduct S	Specifi	cations	5			
keep refrigerated	Brand Manufacturer Corcuera Forever Cheese							
Serving Suggestions ready to eat	UPC	MFG ES24		PC # 5611	GT 9843700		Pack	Pack Desc.
Prep & Cooking Suggestions	Gross V 15		Net We 14lt		ountry of Spair		Kosher	Child Nutrition
ready to eat	Length	Width	Height	Shipı Volume	oing Infor • TIxHI		e Storag	ge Temp From/To
	16in	7in	4in	0.26ft3		176days		35°F / 37°F

powered by Syncligo =



Corcuera 35611 - **3 Month Manchego Dop**



This young Manchego, aged 3 months, is fruity and balanced with a semi-soft texture. It is made by the Corcuera family, and like all of their Manchegos, from young to reserva, the standout characteristic of the cheese is the wonderful butteriness and well-rounded flavor of the sheeps milk.

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-1 2•
Monosodium	Sulphites	Nitrates

Additional Images



icts Move When Content Fle