

Mitica 36904 - **La Dama Sagrada Cuts**

This Sacred Dame cheese is produced using raw Murciana goats milk. Head cheesemaker Ftima ages wheels a minimum of 6 months to accentuate the best features of the cheese, which has a full, sweet and grassy flavor and great protein formation. Its finish is bright and tangy.



		Nutrition Facts		
	Servings per Container 6 Serving size 1.00Z (1oz)			
	Amount per serving Calories	120		
		% Daily Value*		
		Total Fat 10g	13%	
		Saturated Fat 7g	37%	
		Trans Fat 0g		
		Cholesterol 25mg	8%	
★ Benefits		Sodium 150mg	7%	
	and will inchanged of Talada in the beaut of	Total Carbohydrate Og	0%	
This Sacred Dame is produced using raw Murciana g Manchego country. While La Dama Sagrada has a sin caramel-like aromas give way to a paste that is sweet	Dietary Fiber 0g	0%		
comes from a cooperative of farmers who also are m	Total Sugars 0g			
age the cheese a minimum of 6 months to accentuate its best features: a full flavor and great protein formation.		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 7g		
		Vitemin D. Omeg	0%	
Unpasteurized Goat's Milk, Rennet, Salt, Cheese Cultures, Calcium Chloride, Lysozyme (from egg white).	Contains:	Vitamin D 0mcg Calcium 31mg	2%	
			<u> </u>	
		Iron 0mg	0%	
(nom egg white).	(Sp) crustaceans (Sp) fish (Sp) peanuts (Sp) sesame	Potassium 0mg	0%	
	Soy (1) tree nuts (2) wheat	* 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.		

Product Specifications Handling Suggestions Keep refrigerated. Bring to room temperature before serving. Manufacturer Brand **GOURMET FOODS INT CHEESE 1184** Mitica Serving Suggestions UPC MFG # SPC # GTIN Pack Pack Desc. **Table Cheese** 36904 90820581369043 26904 Bulk 1/10 LB Gross Weight Net Weight Country of Origin Kosher Child Nutrition 11lb 10lb No Spain Prep & Cooking Suggestions **Shipping Information** Allow to come to room temp for best flavor Width Height Volume TIxHI Shelf Life Storage Temp From/To Length 7.5in 0.25ft3 20x8 11.63in 5in 117days 35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	150mg
Protein	7	Trans Fats	Og	Calcium	31mg
Total Carbohydrates…	Og	Saturated Fat	7g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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

