

Ponce De Leon

45011 - Aged 6 Month Manchego Wheel



Ponce de Leon Manchego has a sweet, candied undertone that contributes to its popularity. Manchego is classically paired with quince paste but can also be shaved over salads or vegetables.



* Benefits

Although Manchego production is regulated, the guidelines are broad enough that a cheese's final flavor and texture span a huge range. All Manchego must be produced from the milk of the Manchega sheep and has a braided basket-weave imprint in the wax rind (which inst't recommended for eating). Manchego can be aged from sixty days to fourteen or more months; rinds may be treated with wax or other protective substances; milk can be raw or pasteurized; production can be automated or handmade. The upshot is this: Manchego is rarely offensive. It's usually quite approachable and snackable; and with increased age comes increased piquancy, spice, and granularity. Ponce de Leon Manchego has a sweet, candied undertone that contributes to its popularity. Manchego is classically paired with quince paste but can also be shaved over salads or vegetables.

Ingredients

100% pasteurized Manchega sheeps milk, salt, rennet, cheese cultures, calcium chloride. Preserving agent: egg lysozyme (from egg whites). Natamycin applied to the non-edible rind. Rind colorings: caramel.

Allergens

Contains:



Free From:







soy (1) tree nuts (2) wheat

Nutrition Facts

Servings per Container 112 1.00Z (1oz) Serving size

Amount per serving Calories

120

Calonies	120
% Da	ily Value*
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
Vitamin D 0mcg	0%
Calcium 224mg	15%
Iron 0mg	0%
Potassium 17mg	0%

* 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.

Handling Suggestions

See label for suggestions

Serving Suggestions

Traditionally used with Spanish wine, fruit, and bread. Use on a appetizer/Tapas/party trays/cheese plates, shredded in salads or over grilled vegetables, sliced for sandwiches and grated over pasta or rice dishes.

Prep & Cooking Suggestions

Slicked to desired thickness

Product Specifications

Brand	Manufacturer
Ponce De Leon	Ponce De Leon

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	50268	45011	90820581285404		1/7 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.99lb	13.2lb	Spain	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
7.2in	7.2in	3.3in	0.1ft3	10x13	210days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	190mg
Protein	7	Trans Fats	0g	Calcium	224mg
Total Carbohydrates···	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	17mg
Dietary Fiber	0g	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



