

Mitica

4603485 - **San Simon Dop**



An artisan smoked cows milk cheese from Galicia. The smoking complements the cheese, rather than overpowering it. Its beautiful shape adds color and dimension to a cheese case. Smooth and buttery with a subtle smokiness.



* Benefits

Fourth generation cheesemaker Javier and his wife Sonia make this DOP cheese in the dairy next to their home in Lugo, Galicia. Its a tiny operation with only four employees, and the care with which they make this award-winning cheese is very apparent. Javier waits until the end of the process to smoke the cheese over birch wood for up to 90 minutes. The cheese picks up a lovely smoky bouquet and flavor. Javier says the aroma reminds his customers of a time gone by, when their food was cooked over a fire.

Ingredients	Allergens
Pasteurized Cows Milk, Rennet, Lactic Cultures (milk), Calcium Chloride, Lysozyme (from egg), Salt.	Contains: O eggs O milk Free From: Contains: Pree From: Pree Fro

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

120

13% 33% 7%
33% 7%
7%
E04
5%
0%
0%
0%
0%
15%
0%
0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Keep cool. Bring to room temperature before serving. Slice vertically to highlight the cheeses unique shape.

Serving Suggestions

Serve with Dehesa Cordobesa Chorzio on a tapas plate, or use as a filling in an empanada

Prep & Cooking Suggestions

Serve with Dehesa Cordobesa Chorzio on a tapas plate, or use as a filling in an empanada

Product Specifications

	Brand	d	Ma	Manufacturer		
	Mitica	Э	Fore	Forever Cheese		
UPC	UPC MFG # SPC #		GTIN	Pack	Pack Desc.	
	ES356	4603485	18437011065008		4/2 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition	
9lb	8lb	Spain	No		

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
11in	11in	6.5in	0.46ft3	9x10	156days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	110mg
Protein	7	Trans Fats	0g	Calcium	187mg
Total Carbohydrates···	1g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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



