

Garcia Baquero

5590 - Semi Curado Manchego Wedge



Made from 100% Manchega sheep's milk. Aged 4 months. Distinctly piquant with wonderfully herbal flavor typical of La Mancha region. Spain's most famous cheese. It is a beautiful cheese, with a firm, ivory paste, sometimes dotted with small eyes.



* Benefits

Made from 100% Manchega sheep's milk. Aged 4 months. Distinctly piquant with wonderfully herbal flavor typical of La Mancha region. Spain's most famous cheese. It is a beautiful cheese, with a firm, ivory paste, sometimes dotted with small eyes.

Ingredients	A Allergens
Pasteurized Manchega sheep's milk, cultures, salt, rennet.	Contains: image: milk Free From: crustaceans eggs fish peanuts soy figh tree nuts wheat

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

120

Calonies	120
% D	aily Value*
Total Fat 10g	15%
Saturated Fat 7g	35%
<i>Trans</i> Fat	
Cholesterol 30mg	10%
Sodium 190mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

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

a day is used for general nutrition advice.

Handling Suggestions

Product Specifications

refrigerate

Serving Suggestions

Serve on cheese platter, crackers.

Prep & Coo	king	Suggestions	
------------	------	-------------	--

remove form package and serve

Brand	Manufacturer	Product Category
Garcia Baquero	Norseland Incorporated	Cheese Natural Other

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
812315015590	#00559	5590	18412289203888		12/5.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.07lb	3.9lb	Spain	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	5in	5in	5in	0.07ft3	25x15	80days	35°F / 37°F





Garcia Baquero

5590 - Semi Curado Manchego Wedge



Made from 100% Manchega sheep's milk. Aged 4 months. Distinctly piquant with wonderfully herbal flavor typical of La Mancha region. Spain's most famous cheese. It is a beautiful cheese, with a firm, ivory paste, sometimes dotted with small eyes.

Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	190mg
Protein	7	Trans Fats		Calcium	0mg
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	30mg		
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	

0	Additional Images		

