

CHEESE



MACH004_MACH004PC



ALLERGENS

**Milk and products thereof.
Egg and products thereof
(lysozyme). EDIBLE RIND. NO
GMO.**

GOMEZ MORENO MANCHEGO DOP CHEESE: SEMI CURED

We have been working closely with the cheese maturer, José Angel, for the last 11 years. But, why?

He is the third generation of a family owned business, which have been making Manchego cheese for over 100 years. Gómez Moreno uses Manchega Sheep's Milk from their own free-range flock on the Castilian Plateau, and only feed them on locally grown cereals.

José Angel's family has managed to maintain the tradition and signature flavour of their Manchego cheese whilst sustainably incorporating the use of new technologies. Their dedication and hard work has been recognised with numerous awards.

About the product: Balanced with delicate flavour profile. Nutty. Rich aftertaste. Silver Medal Word Cheese Awards 2008

Silver Medal World Cheese Awards 2013

Origin: Herencia (Ciudad Real, Castilla La Mancha)

Curing time: 3 months. Semi-cured. **Rind:** Non Edible. **Sheep's breed:** Manchega.

Unit min.weight: 2.2kg or 3Kg (wheel)

250g (wedge)

Units per case: 2 wheels per case

Ingredients: Unpasteurised sheep's milk (Origin: Spain), salt, cheese cultures, rennet and preservative: lysozyme (egg derivate)

Primary packaging: Vacuum pack. **Secondary packaging:** NA

Storage: Chilled.

Shelf life: 24 months from production date.

Opened life: Once opened, keep refrigerated and consume within the Best Before date indicated on the packaging. This is a "live" product, so it will simply harden. Keeping it well wrapped will help to keep the product in its best condition.