



EWCH001_002



ALLERGENS

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

PDO PROTECTED DESIGNATION OF ORIGIN

Revision date: 26-11-2020

ZAMORANO CHEESE P.D.O

Lácteas Zamoro pride themselves on combining the experience and long-lasting artisan tradition of three generations of cheese makers with the most advanced techniques to make this outstanding Zamorano cheese. This family owned dairy is located in the tiny medieval village of Sansueña, in the beautiful valley of Vidriales (Zamora, Castilla-León). Their secret to create this unique cheese is quite simple: they use unpasteurised ewe's milk from Churra and Castellana local breeds from their own flock, which is then fermented using the natural bacteria, with no added preservative. In their own words: *"Cheese is milk and bacteria; the rest is fantasy"*

Our Zamorano cheese has an incredible smooth texture and subtle flavour, as a result of the lengthy pressing process which is carried out over 24 hours. Additionally, a rigorous curd-drying process ensures there is no rennet left, which ensures that there is none of the piquant back taste which can be associated with its better-known cousin: Manchego

About the product: Zamorano cheese is cured for a minimum of 2 months in natural cellars where natural fungus develops and covers the rind. It is then further cured for a total of 11 months. The result is this incredible cheese, which perfectly demonstrates the flavours of ewe's milk and simply melts in the mouth.

Origin: Santibáñez de Vidriales (Zamora , Castilla León)

Curing time: 2 months in natural cellars, further cured for a total of 11 months. **Rind:** Non Edible.

Sheep's breed: Churra & Castellana

Unit min.weight: 3kg (wheel)

320g (wedge)

Units per case: 2 wheels per case

Ingredients: Unpasteurised sheep's milk, animal rennet, salt, preservative (potassium nitrate) and lysozyme (egg's protein)

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.