MONTE DE TRUJILLO CHEESE

BEST SPANISH CHEESE FERIA DE LOS QUESOS ARTESANOS DE LA COMUNIDAD DE MADRID

It is a rustic cheese, different from the rest of cheeses of un-pasteurized sheep milk, whose tasting is a trip home, the countryside and the childhood. Its thin golden crust holds a hand-pressed hard cheese, whitish color and granular texture with small irregular cavities. Its flavor is very characteristic of the milk and the curd but with powerful notes of hay and natural herbs that feed the cattle. Softness with a nice spicy aftertaste that is very versatile in the kitchen.

DESCRIPTION

CURED CHEESE OF CURED FAT SHEEP MILK. IT HAS AN INTENSIVE FLAVOR OF UN-PASTEURIZED MILK, WOOL, PASTES AND AROMATIC HERB TOUCHES. ITS COLOR IS LIGHT YELLOW, FIRM WHEN CUT AND MADE WITH BLIND PASTE. IT HAS A SMELL OF CRUDE SHEEP MILK, INTENSE WITHOUT STRESS, AND ITS TEXTURE IS HARD AND CONSISTENT.

PRESENTATION SUGGESTIONS

- With bread as an appetizer.

CHARACTERISTICS

REFERENCE: MONTE

TYPE OF CHEESE: Cured cheese of fatty sheep

FATTY MATERIAL: Total Fat 29.3 g / 100

DRYING EXTRACT: Lactic acid: 45% m.g. / IS

DIMENSIONS: width: 10cm // high 6cm

PROFILE OF MATURATION

CURING: 4 months

CONSERVATION AND TRANSPORTATION

USEFUL LIFE: 240 days (preserved in optimum conditions)

PREFERRED CONSUMPTION: 4 months from date of manufacture

STORAGE TEMPERATURE: 2º-4º %

RELATIVE HUMIDITY> 80%

CONSUMPTION TEMPERATURE: 20º

NUTRITIONAL INFORMATION

CONTAINS	As an ingredient (Yes/ No)	At the place of production (yes / No)	Origin (If it is present)	Suitable for	Yes/No
Peanuts and derivatives	NO	NO	NO	Vegetarians	NO
Nuts and derivatives	NO	NO	NO	Vegans	NO
Fish and derivatives	NO	NO	NO	Diabetics	YES
Crustaceans and derivatives	NO	NO	NO	Coeliac	YES
Molluscs and derivatives	NO	NO	NO		
Sesame seeds and derivatives	NO	NO	NO		
Eggs and derivatives	NO	NO	NO		
Soya and derivatives	NO	NO	NO		
Celery and derivatives	NO	NO	NO		
Mustard and derivatives	NO	NO	NO		
Corn and derivatives	NO	NO	NO		
Fruit and derivatives	NO	NO	NO		
Yeasts and derivatives	NO	NO	NO		
Sulfur dioxide gas and sulphites in higher concentrations of 10mg/kg	NO	NO	NO		
Lupine	NO	NO	NO		
GMO (Genetically modified organisms)	NO	NO	NO		
Gluten	NO	NO	NO		
Wheat	NO	NO	NO		

LOGISTIC INFORMATION

EAN code	8437011123039
Dum 14	
Type of packaging	Cardboard box
Box length	38cm
Box high	8 cm
Box width	28 cm
Box weight	3 kg
Unit length	10 cm
Unit high	6 cm
Unit width	10 cm
Unit weight	500 g approx.
Items per box	6 units
Net weight, gross weight	500 gr. (approx.)
Useful life	240 days
Type of pallet	European (1200 x 800 cm)
Box landing of pallet	8
Landing height pallet	8
Total boxes per pallet	64

ALLERGENS INFORMATION

CONTAINS	As an ingredient (Yes/ No)	At the place of production (yes / No)	Origin (If it is present)	Suitable for	Yes/No
Peanuts and derivatives	NO	NO	NO	Vegetarians	NO
Nuts and derivatives	NO	NO	NO	Vegans	NO
Fish and derivatives	NO	NO	NO	Diabetics	YES
Crustaceans and derivatives	NO	NO	NO	Coeliac	YES
Molluscs and derivatives	NO	NO	NO		
Sesame seeds and derivatives	NO	NO	NO		
Eggs and derivatives	NO	NO	NO		
Soya and derivatives	NO	NO	NO		
Celery and derivatives	NO	NO	NO		
Mustard and derivatives	NO	NO	NO		
Corn and derivatives	NO	NO	NO		
Fruit and derivatives	NO	NO	NO		
Yeasts and derivatives	NO	NO	NO		
Sulfur dioxide gas and sulphites in higher concentrations of 10mg/kg	NO	NO	NO		
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LABEL