



MANCHEGO

RIPENED FIRM CHEESE

Its origins go back several centuries and it is recognized as the most renowned Spanish cheese. Imported from Spain, Manchego Biobio is a PDO organic cheese made from pasteurized organic sheep's milk. Manchego is a ripened firm cheese.

Organoleptic properties: A rich, natural flavour varying with the seasons. Intense, well-developed taste that is smooth on the palate and is often caramelized and sweetish. It is made using organic milk from sheep of the Manchega breed.

Award: Bronze medal at the 2015-2016 World Cheese Awards for the best cheese in its category (ripened Manchego)



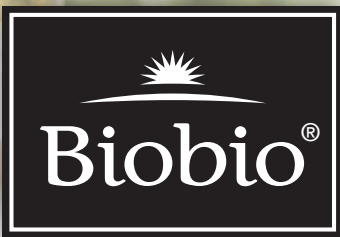
PRODUCT OF SPAIN
LACTOSE FREE
G.M.O. FREE
GLUTEN FREE*



* AS OTHER SIMILAR CHEESES

**ORGANIC
CHEESE**





MANCHEGO

RIPENED FIRM CHEESE

INGREDIENTS:
 PASTEURIZED ORGANIC
 SHEEP'S MILK, RENNET,
 LACTIC CULTURES, SALT.

Nutrition Facts			
Per 3 cm cube (30 g)			
Amount		% Daily Value	
Calories 110			
Fat 11 g		17 %	
Saturated 8 g + Trans 0 g		40 %	
Cholesterol 20 mg			
Sodium 210 mg		9 %	
Carbohydrate 1 g		0 %	
Fibre 1 g		4 %	
Sugars 0 g			
Protein 11 g			
Vitamin A	0 %	Vitamin C	0 %
Calcium	25 %	Iron	0 %



CATEGORY	RIPENED FIRM
MILK FAT	33 %
MOISTURE	32 %
SHELF LIFE AT 4 °C	6 MONTHS
AGING	6 MONTHS AND MORE
SALES UNIT	10 x 150 g
GROSS CASE WEIGHT	1.6 kg (10 units)
NET CASE WEIGHT	1.5 kg (10 units)
PRODUCT DIMENSIONS (L X W X H)	12.5 x 12.5 x 5.5 cm
CASE DIMENSIONS (L X W X H)	20 x 20 x 12 cm (10 units)
EAN (unit)	8437006733601
GTIN14 (case)	84370067336018 (10 units)

IMPORTED BY BIOBIO, MONTRÉAL, QUÉBEC H2T 2N7
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