

## CHEESE FACTORY "NAVALOSHACES" - MANCHEGO CHEESE

### TECHNICAL DATA SHEET CURED CHEESE WITH PROTECTED DESIGNATION OF ORIGIN "MANCHEGO CHEESE"



#### Composition

- **Dry extract:** 55% Minimum.
- **Fatty material:** 50% Minimum/Dry extract
- **Healing time:** Between 6 and 8 months

**Ingredients:** Raw sheep milk (Manchego breed), lactic ferments, animal rennet and salt.

**Formats:** Approximate weight

- **Small:** 0,900 kilo.
- **Medium:** 1,900 kilo.
- **Large:** 2,800 kilo.

**Packaging:** Boxes with two or four cheeses

#### Nutritional value per 100 grams of product

- **Energy value:** 382 Kcal
- **Water / Proteins:** 42 / 21 grams.
- **Fats / Salt:** 32 grams / **Salt:** 1,6 grams.
- **Calcium:** 600-900 milligrams.
- **Vitamins:** A, D and E

**Tasting notes:** **Type of cheese:** Cured artisan cheese. Hard paste cheese. / **Shape:** Regularly cylindrical

- **Rind:** Natural rind, without dyes, brownish color, obtained when the cheese is treated with different brushings with olive oil.

- **Paste:** Color ranges from ecru to ivory dark, firm texture and little elasticity

- **Eyes:** Small and unevenly distributed throughout the surface of the cheese.

- **Odor:** Intense, dominates the smell of sheep milk, large presence of toasted grain notes and the combination in the rind of natural mold and olive oil.

- **Flavor:** Intense sheep milk, some nuances acids and flavors evolving, with a persistence in the mouth very high and a strong aftertaste with spicy notes.



#### Awards:

Gold Medal "World Cheese Awards" London November 2.014  
Silver Medal "World Cheese Awards" Birmingham November 2.013  
Gold Medal "FERCAM" 2.006 and 2.008  
Fisrt Award "Cofradía del Queso Manchego" 2.006