

CHEESE FACTORY "NAVALOSHACES" - MANCHEGO CHEESE

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



Composition

- **Dry extract:** 55% Minimum.
- **Fatty material:** 50% Minimum/Dry extract
- **Healing time:** Between 2 and 4 months

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

Formats: 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:** 32 grams.
- **Salt:** 1,6 grams.
- **Calcium:** 600-900 milligrams.
- **Vitamins:** A, D and E

Tasting notes: Type of cheese: Semi cured cheese; artisan. 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 yellowish to ivory ecru. Firm texture

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

- **Odor:** Intense, dominates the smell of sheep milk, acid and lactic notes like yoghurt and cream and with some hints of hay in summer.

- **Flavor:** Intense sheep milk, moderate acidity that leaves roundness on the palate. Intense and pleasant bouquet



Awards:

- Silver Medal "World Cheese Awards" Birmingham November 2.015
- Bronze Medal "World Cheese Awards" London November 2.014
- Gold Medal "FERCAM" 2.008
- Bronze Medal "Premios Gran Selección" 2.007.