

## CHEESE FACTORY "NAVALOSHACES" - MANCHEGO CHEESE

### TECHNICAL DATA SHEET SLOW MATURATION 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: 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 / 1,6 grams.
- **Calcium:** 600-900 milligrams.
- **Vitamins:** A, D and E

**Tasting notes: Type of cheese:** Slow maturation 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 ecru to ivory dark, firm texture and little elasticity with buttery sensation in mouth

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

- **Odor:** Intense and very persistent, with mixture of fruity and roasted aromas. Minimum maturation: 9 months.

- **Flavor:** Intense sheep milk, some nuances acids and flavors evolving, with a persistence in the mouth very high and elongated and pleasant bouquet with spicy notes. Also with residual scent of nuts

#### Awards:

Gold Medal "World Cheese Awards" London November 2.014

