



Sheep Cheeses AGED

Made with unpasteurized sheep milk

AGEING

- > 240 days whole cheese of 3 kg and derivatives.
- > 100 days whole cheese of 1 kg and derivatives.

CHARACTERISTICS

Uneven-sized eyes with homogeneous distribution and a shiny, ivory surface. The Aged Unpasteurised Sheep's Milk Cheese has a soluble, semi-hard paste, an intense, enduring aroma, and a smooth taste with moments of strength.

RIND

Brown-coloured rind, with a well-marked and defined plait.











STORAGE

Keep refrigerated between 2 and 8°C. Protect the cut surface of the cheese with aluminium foil or shrink-wrap.

BEST SERVED

Remove this aged cheese from the fridge with enough time for it to reach around 20°C. At that temperature, its aroma and flavour come through in all their intensity.



	Presentation	EAN Code	Units/box	Box Measure(cm)	Boxes Number	Expiration
	3 kg whole cheese	8413730031107	2	40,5 x 21 x 12,2	100	365
	Half 3 kg whole cheese	8413730031312	4	40,5 x 21 x 12,2	100	365
	Cut (fixed weight 250g)	8413730083342	24	28,5 x 22,9 x 15,8	104	180
	Cut (variable weight)	8413730083212	16	28,5 x 22,9 x 15,8	104	180
	Tray of cheese slices (wedge)	8413730045029	8	28,5 x 22,9 x 15,8	96	180
	200gr tray of cheese slices	-	-	-	-	-
	100gr tray of cheese slices	-	-	-	-	-
	100gr tray of cheese slices	-	-	-	-	-
	1 kg mini whole cheese	8413730035005	6	38,5 x 27 x 10	80	365
	Half 1 kg mini whole cheese	8413730045012	12	38,5 x 27 x 10	80	365
	Quarter 3 kg whole cheese	8413730092603	8	40,5 x 21 x 12,2	100	365
	3 kg block	-	-	-	-	-

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