

## **Alisios**

Alisios® derives its name from the trade winds that sweep through the Canary Islands. Crafted on Fuerteventura, this cheese combines milk from local Canary Island cows (70%) and goats (30%), enveloped in sweet pimentón from Murcia. Aged for 90 days, the cheese features a smooth and dense paste with minimal eyes. Its flavor profile is brothy with toasted undertones, complemented by the sweetness of paprika. The addition of goat's milk imparts a subtle zing, enhancing the creamy texture of the cheese.



## **Product Details**

Website	https://bit.ly/3RjhcRE
Ingredients	Pasteurized cow's (min. 70%) & goat's (min. 30%) milk, rennet, calcium chloride, cheese cultures, salt. Rind rubbed with paprika.
Gross Case Weight	4 LB (RW)
Kosher	No
Storage	Refrigerated
Shelf Life from Production	9 months
Country of Origin	Spain
Unit UPC	N/A
Case GTIN/EAN/UPC	N/A
Pack Size	2 LB (RW)
Pack Qty	2
Sold By	CS
Item	670121