

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

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