

## 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

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