

## Alisios

Alisios® is named after the trade winds that blow through the Canary Islands. This cheese is made on the island of Fuerteventura with milk from Canary Island cows (70%) and goats (30%), and is covered in sweet pimentón from Murcia. Aged 90 days, the paste is smooth and dense with few eyes. It is brothy with toasted notes and has a sweetness from the paprika. The goat's milk adds a slight zing to the creamy paste.



### Product Details

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.