

## Campo de Montalban-Wheel

Campo de Montalban® is a cheese born out of commodity yet transformed into a high quality product. At the time of its creation, mixed milk cheeses were a dime a dozen, created in order to not throw away excess milk. The Corcuera family took this necessity and turned it into an art, making their cheese the highest possible quality by dedicating a minimum of 40% sheep and goat's milk to its production. It is made from cow, goat and sheep's milk cheese and aged 100 days. Campo de Montalban® is unique in that you can taste the different flavors of the milk and the terroir; it's truly a world class cheese.



### Product Details

<b>Item</b>	015554
<b>Brand</b>	Queso Corcuera
<b>Sold By</b>	EA
<b>Pack Qty</b>	2
<b>Pack Size</b>	6 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>	10 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	14 LB (RW)
<b>Ingredients</b>	Pasteurized cow's, goat's, sheep's milk, cheese cultures, rennet, salt, lysozyme (from egg white). Rind color: caramel & annatto.