

## 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**

Item	015554
Brand	Queso Corcuera
Sold By	EA
Pack Qty	2
Pack Size	6 LB (RW)
Case GTIN/EAN/UPC	N/A
Unit UPC	N/A
Country of Origin	Spain
Shelf Life from Production	10 months
Storage	Refrigerated
Kosher	No
Gross Case Weight	14 LB (RW)
Ingredients	Pasteurized cow's, goat's, sheep's milk, cheese cultures, rennet, salt, lysozyme (from egg white). Rind color: caramel & annatto.