

Mitica 4 Month Aged Mahon-Wheel

The most famous cheese from the Balearic Islands, Mahon is a square-shaped wheel with a characteristic orange rind. It is made with milk from island cows who live in the protected biosphere of the island of Menorca. It is aged 4 months, giving it a creamy texture with plenty of moisture in the paste. It is mild and buttery with a nutty finish. Perfect for melting. Inedible rind.

Product Details

Item	015465
Brand	Mitica
Sold By	EA
Pack Qty	2
Pack Size	7 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	14 LB (RW)
Ingredients	Pasteurized cow's milk, salt, lysozyme (from egg), rennet, cheese cultures. Rind coated with carotene.

