

## 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

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

