

## Mitica Miticaña de Cabra

Murcia is famous for its quality goat’s milk, and Caña de Cabra, a soft-ripened goat log, showcases this milk. The cheese is made by Central Quesera Montesinos, an expert in goat’s milk cheeses. Caña de Cabra has a white mold rind and a fudgy interior. Aged 21 days, it becomes firmer as it ages further, with the cream line along the rind becoming more pronounced. As with most Murciana goat’s milk cheeses, the flavor is mild, never goaty. When young, the cheese is mild with a slight tang, gaining intensity and a mushroomy flavor with age.



### Product Details

<b>Item</b>	017021
<b>Brand</b>	Mitica
<b>Sold By</b>	CS
<b>Pack Qty</b>	4
<b>Pack Size</b>	2.2 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>	3 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	8.8 LB (RW)
<b>Ingredients</b>	Pasteurized goat’s milk, salt, calcium chloride, rennet, cheese cultures.