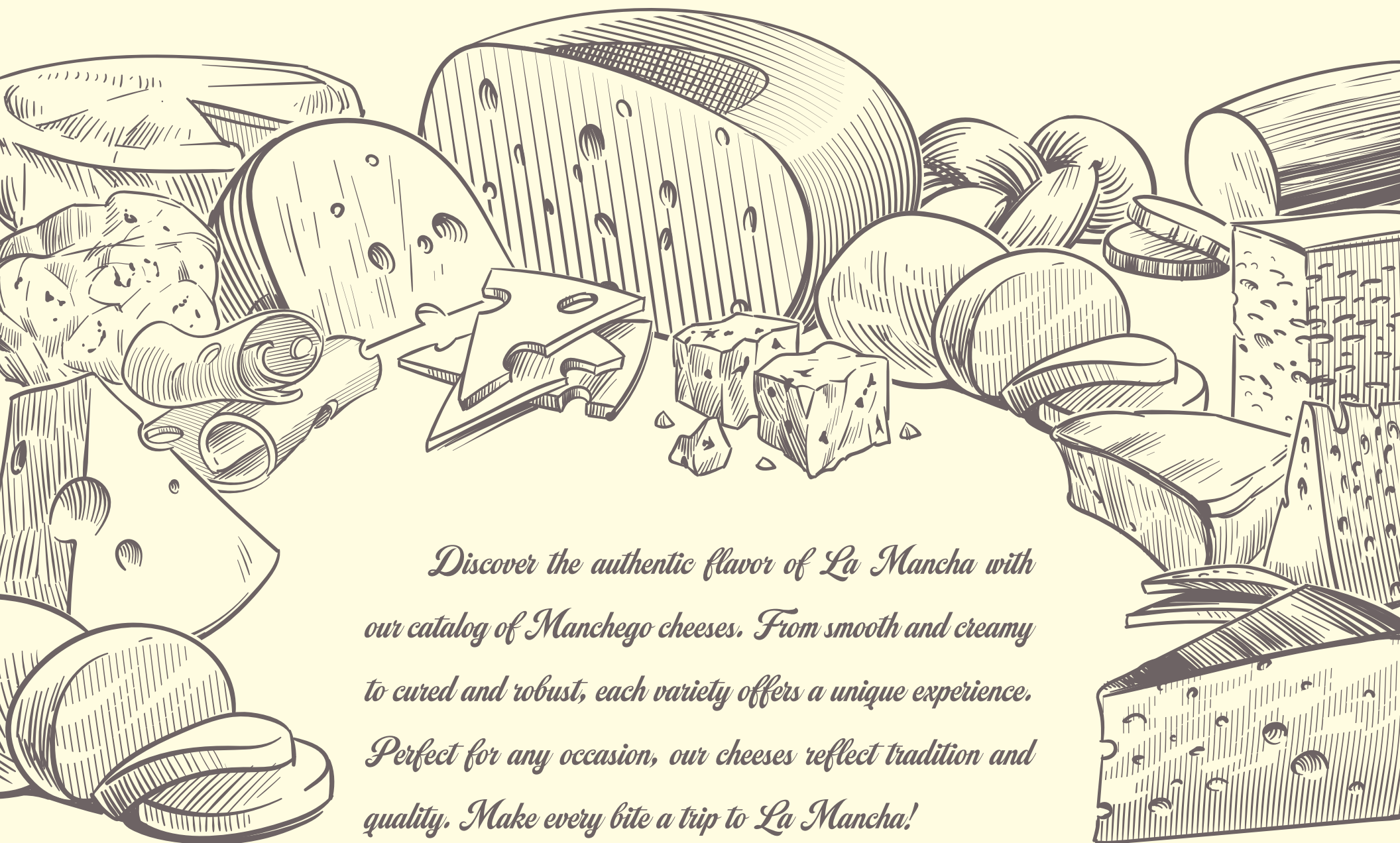


**IBERICA GOURMET**



**Catalog of gourmet cheeses.**



*Discover the authentic flavor of La Mancha with our catalog of Manchego cheeses. From smooth and creamy to cured and robust, each variety offers a unique experience. Perfect for any occasion, our cheeses reflect tradition and quality. Make every bite a trip to La Mancha!*

# *Manchego Cheese*





**Artisan Aged Raw Milk Manchego Cheese DO Organic**  
**Ingredients:** Organic raw sheep's milk, organic extra virgin olive oil, lactic ferment, calcium chloride, rennet and salt.  
**Maturation:** 12 months  
**Expiration:** 12 months  
**Format:** Pieces of 0.9 and 1.8 kg approx.  
**Storage temperature:** Between 1 - 8 °C  
**Edible rind:** Yes



**Organic Cured Raw Milk Manchego Cheese DO Organic**  
**Ingredients:** Organic raw sheep's milk, organic extra virgin olive oil, lactic ferment, calcium chloride, rennet and salt.  
**Maturation:** 6 months  
**Expiration:** 12 months  
**Format:** Pieces of 0.9 and 1.8 kg approx.  
**Storage temperature:** Between 1 - 8 °C  
**Edible rind:** Yes



**Pasteurized Cured Manchego Cheese DO Organic**  
**Ingredients:** Organic pasteurized sheep's milk, organic extra virgin olive oil, lactic ferment, calcium chloride, rennet and salt.  
**Maturation:** 6 months  
**Expiration:** 12 months  
**Format:** Pieces of 0.9 and 1.8 kg approx.  
**Storage temperature:** Between 1 - 8 °C  
**Edible rind:** Yes



**Manchego Cheese in Pasteurized Olive Oil Ingredients:**  
 Pasteurized organic sheep's milk, organic extra virgin olive oil, lactic ferment, calcium chloride, rennet and salt.  
**Maturation:** 6 months  
**Expiration:** 12 months  
**Format:** Pieces of 0.9 and 1.8 kg approx.  
**Storage temperature:** Between 1 - 8 °C  
**Edible rind:** Yes



### Pasteurized Semi-cured Manchego Cheese DO Organic

**Ingredients:** Pasteurized organic sheep's milk, organic extra virgin olive oil, lactic ferment, calcium chloride, rennet and salt.

**Maturation:** 2-3 months

**Expiration:** 12 months

**Format:** Pieces of 1 and 2 kg approx.

**Storage temperature:** Between 1 - 8 °C



### Semi-cured Manchego Cheese from Organic DO Raw Milk

**Ingredients:** Organic raw sheep's milk, organic extra virgin olive oil, lactic ferment, calcium chloride, rennet and salt.

**Maturation:** 2-3 months

**Expiration:** 12 months

**Format:** Pieces of 1 kg and 2 kg approx.

**Storage temperature:** Between 1 - 8 °C

**Edible rind:** Yes

# Sheep Cheese





**Aged Sheep Cheese Raw Milk**

**Ingredients:** Raw sheep's milk, extra virgin olive oil, lactic ferment, lysozymes, calcium chloride, rennet and salt.

**Surface preservative:** E-202. Colorant: E-172.

**Maturation:** 12 months

**Expiration:** 12 months

**Format:** half piece 900 g, whole piece 1.8 kg

**Storage temperature:** Between 1 - 8 °C



**Pasteurized Aged Sheep Cheese**

**Ingredients:** Raw sheep's milk, extra virgin olive oil, lactic ferment, lysozymes, calcium chloride, rennet and salt.

**Surface preservative:** E-202. Colorant: E-172.

**Maturation:** 6 months

**Expiration:** 12 months

**Format:** Pieces of 1.4 and 2.8 kg approx.

**Storage temperature:** Between 1 - 8 °C



**Raw Milk Artisan Cured Sheep Cheese**

**Ingredients:** Raw sheep's milk, extra virgin olive oil, lactic ferment, lysozymes, calcium chloride, rennet and salt.

**Surface preservative:** E-202. Colorant: E-172.

**Maturation:** 6 months

**Expiration:** 12 months

**Format:** Pieces of 1.4 and 2.8 kg approx.

**Storage temperature:** Between 1 - 8 °C

**Edible bark:** NO



**Cured Sheep Cheese with Pasteurized Rosemary**

**Ingredients:** Pasteurized sheep's milk, extra virgin olive oil, lactic ferment, lysozymes, calcium chloride, rennet, salt, butter and rosemary.

**Surface preservative:** E-202. Colorant: E-172.

**Maturation:** 6 months

**Expiration:** 12 months

**Format:** Pieces of 1.4 and 2.8 kg approx.

**Storage temperature:** Between 1 - 8 °C

**Edible bark:** NO



**Pasteurized Cured Sheep Cheese**

**Ingredients:** Pasteurized sheep's milk, extra virgin olive oil, lactic ferment, lysozymes (derived from eggs), calcium chloride, rennet and salt.

**Surface preservative:** E-202. **Colorant:** E-172.

**Maturation:** 6 months

**Expiration:** 12 months

**Format:** Pieces of 1.4 and 2.8 kg approx.



**Sheep Cheese in Pasteurized Oil**

**Ingredients:** Pasteurized sheep's milk, extra virgin olive oil, lactic ferment, lysozymes, calcium chloride, rennet and salt.

**Surface preservative:** E-202. **Colorant:** E-172.

**Maturation:** 6 months

**Expiration:** 12 months

**Format:** Pieces of 1.4 and 2.8 kg approx.

**Storage temperature:** Between 1 - 8 °C

**Edible bark:** NO



**Pasteurized Semi-cured Sheep Cheese**

**Ingredients:** Pasteurized sheep's milk, extra virgin olive oil, lactic ferment, lysozymes (derived from eggs), calcium chloride, rennet and salt.

**Surface preservative:** E-202. **Colorant:** E-172.

**Maturation:** 2 -3 months

**Expiration:** 12 months

**Format:** Pieces of 1.5 and 3 kg approx.

**Storage temperature:** Between 1 - 8 °C

**Edible bark:** NO



**Pasteurized Soft Sheep Cheese**

**Ingredients:** Pasteurized sheep's milk, lactic ferment, lysozymes (derived from eggs), calcium chloride, rennet and salt.

**Maturation:** 1 week

**Expiration:** 6 months

**Format:** Pieces of 1.5 and 3 kg approx.

**Storage temperature:** Between 1 - 8 °C

**Edible bark:** YES



# Goat Cheese





**Pasteurized Cured Goat Cheese**

**Ingredients:** Pasteurized goat's milk, extra virgin olive oil, lactic ferment, lysozymes (derived from eggs), calcium chloride, rennet and salt.

**Surface preservative:** E-202. **Colorant:** E-172.

**Maturation:** 6 months

**Expiration:** 12 months

**Format:** Pieces of 2 kg approx.



**Pasteurized Semi-Cured Goat Cheese**

**Ingredients:** Pasteurized goat's milk, extra virgin olive oil, lactic ferment, lysozymes (derived from eggs), calcium chloride, rennet and salt

**Surface preservative:** E-202. **Colorant:** E-172.

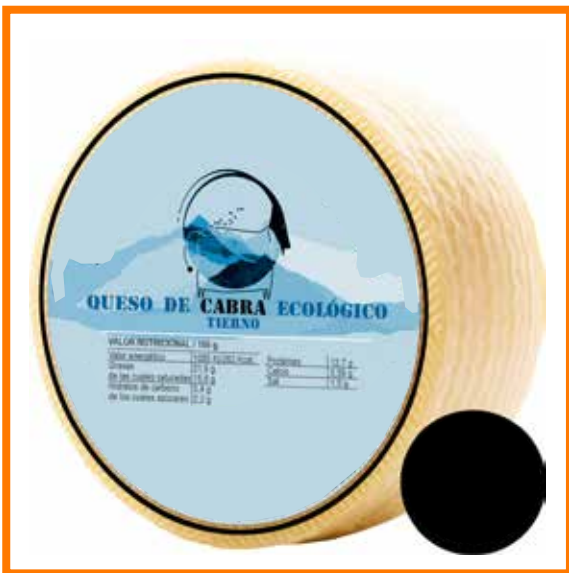
**Maturation:** 2 -3 months

**Expiration:** 12 months

**Format:** Pieces of 2 kg approx.

**Storage temperature:** Between 1 - 8 °C

**Edible bark:** NO



**Pasteurized Soft Goat Cheese**

**Ingredients:** Pasteurized sheep's milk, lactic ferment, lysozymes (derived from eggs), calcium chloride, rennet and salt.

**Surface preservative:** E-202. **Colorant:** E-172.

**Maturation:** 1 week.

**Expiration:** 6 months

**Format:** Pieces of 2 kg approx.

**Storage temperature:** Between 1 - 8 °C



**Goat and Sheep Cheese**

**Cheese pack consisting of 2 sheep wedges and 2 goat wedges, semi-cured and cured, both pasteurized**

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