






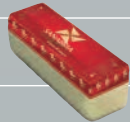





## QUESOS MEZCLA CHEESE MIXTURE

Elaborado con leche pasteurizada de vaca, cabra y oveja.


Made with pasteurized cow, goat and sheep milk.

|  |                      |  |   |    |
|--|---|---|---|---|
| <b>Curación</b><br>Curing                  | 7 días/days<br><b>Tierno</b> Soft   | 30-40 días/days<br><b>Madurado</b> Matured  | 60-70 días/days<br><b>Semicurado</b> Semi-cured                                     | 6-7 meses/months<br><b>Curado</b> Cured   |
| <b>Peso</b><br>Weight                      | 3,5 Kg    1,1 Kg  | 3 Kg  | 3,2 Kg  | 3 Kg    0,9 Kg  |
| <b>Uds. Caja</b><br>Units Box              | 2 ud/un    6 ud/un  | 2 ud/un   | 2 ud/un   | 2 ud/un    6 ud/un  |
| <b>Cuña</b><br>200 grs<br>Wedge<br>200 grs |                    |   |  |  |
| <b>Uds. Caja</b><br>Units Box              | 8 ud/un   | 8 ud/un   | 8 ud/un   | 8 ud/un   |
| <b>Barra</b><br>Barra                      |                    |   |   |   |
| <b>Uds. Caja</b><br>Units Box              | 2 ud/un   |   |   |   |
| <b>Loncheados</b><br>Sliced                | 200 gr    1 Kg<br> |   |   |   |
| <b>Uds. Caja</b><br>Units Box              | 13 ud/un    6 ud/un   |   |   |   |



## QUESOS DE CABRA GOAT CHEESE

Elaborado con leche pasteurizada de cabra.  
Made with pasteurized goat milk.

|              |               |    |         |    |         |
|--------------|---------------|---|---------|---|---------|
| Curación     | Curing        | 7 días/days<br><b>Tierno</b> Soft   |         | 30-40 días/days<br><b>Semicurado</b> Semi-cured                                     |         |
| Peso         | Weight        | 3,2 Kg  | 1 Kg    | 3,2 Kg  | 1 Kg    |
| Uds. Caja    | Units Box     | 2 ud/un   | 6 ud/un | 2 ud/un   | 6 ud/un |
| Cuña 200 grs | Wedge 200 grs |   |         |  |         |
| Uds. Caja    | Units Box     |   |         | 8 ud/un   |         |
| Barra        | Barra         |  |         |   |         |
| Uds. Caja    | Units Box     | 2 ud/un   |         |   |         |



## QUESOS IBÉRICOS IBERIAN CHEESE

Elaborado con leche pasteurizada de oveja, cabra y vaca.

Made with pasteurized sheep, goat and cow milk.

| Curación<br>Curing     |  | 7 días/days<br><b>Tierno</b> Soft   |         | 60-70 días/days<br><b>Semicurado</b> Semi-cured                                   |      | 7 meses/months<br><b>Curado</b> Cured  |         |
|------------------------|--|---|---------|---|------|--|---------|
| Peso<br>Weight         |  | 3,5 Kg  | 1,1 Kg  | 3,3 Kg  | 1 Kg | 3 Kg   | 1 Kg    |
| Uds. Caja<br>Units Box |  | 2 ud/un   | 6 ud/un | 2 ud/un   |      | 2 ud/un  | 6 ud/un |
|                        |  |  |         |  |      |  |         |



## OVEJA SHEEP

### QUESO PURO DE OVEJA PURE SHEEP

Elaborado con leche pasteurizada de oveja.  
Made with pasteurized sheep milk.

| Curación   |  | Curing  |  |
|--|--|---|--|
|    |  |   |  |
| 7 días/days  |  | 60-70 días/days   |  |
| Tierno Soft  |  | Semicurado Semi-cured   |  |
|   |  |   |  |
| 7-8 meses/months   |  |   |  |
| Curado Cured   |  |   |  |
| Peso   |  | Weight  |  |
| 3,5 Kg    1,1 Kg   |  | 3,3 Kg    1 Kg  |  |
| 3 Kg    1 Kg   |  |   |  |
| Uds. Caja  |  | Units Box   |  |
| 2 ud/un    6 ud/un   |  | 2 ud/un    6 ud/un  |  |
| 2 ud/un    6 ud/un   |  |   |  |
| Cuña   |  | Wedge   |  |
| 200 grs  |  | 200 grs   |  |
|   |  |  |  |
|  |  |   |  |
| Uds. Caja  |  | Units Box   |  |
| 8 ud/un  |  | 8 ud/un   |  |
| 8 ud/un  |  |   |  |



## OVEJA SHEEP

### ESPECIALIDADES SPECIALTIES

Elaborado con leche pasteurizada de oveja.

Made with pasteurized sheep milk.

| Uds. Caja<br>Units Box | Peso<br>Weight | Curación<br>Curing   |  |      |  |         |  |   |         |         |
|------------------------|----------------|--|--|------|--|---------|---|---|---------|---------|
|                        |                |  | 3 Kg   | 1 Kg | 3 Kg   | 1 Kg    | 3 Kg  | 1 Kg  |         |         |
| 2 ud/un                | 6 ud/un        | 8-10 meses/months<br>Curado en Aceite de Oliva<br>Cured in Olive Oil | 3 Kg   | 1 Kg | 8-10 meses/months<br>Curado en Romero<br>Cured in Rosemary                         | 3 Kg    | 1 Kg  | 8-10 meses/months<br>Curado en Manteca<br>Cured in Iberian Pig Lard | 3 Kg    | 1 Kg    |
| 2 ud/un                | 6 ud/un        |  |  |      | 2 ud/un  | 6 ud/un |   |   | 2 ud/un | 6 ud/un |



**OVEJA SHEEP**

**MANCHEGO D.O.  
MANCHEGO D.O.P.**

Elaborado con leche pasteurizada de oveja manchega.

Made with pasteurized manchega sheep milk.

| Curación  |  | Curing  |  |  |  |
|---|--|---|--|--|--|
| 3 meses/months  |  | 6 meses/months  |  | 12 meses o más/<br>months or more  |  |
| Semicurado Semi-cured   |  | Curado Cured  |  | Viejo Old  |  |
| Peso  |  | Weight  |  |  |  |
| 3,3 Kg 1,1 Kg   |  | 3,3 Kg 1,1 Kg   |  | 3 Kg   |  |
| Uds. Caja   |  | Units Box   |  |  |  |
| 2 ud/un 6 ud/un   |  | 2 ud/un 6 ud/un   |  | 2 ud/un  |  |
| Cuña<br>200 grs   |  | Wedge<br>200 grs  |  |  |  |
|  |  |  |  |  |  |
| Uds. Caja   |  | Units Box   |  |  |  |
| 8 ud/un   |  | 8 ud/un   |  | 8 ud/un  |  |