



· Mezcla Semicurado ·
100% raw cow's and sheep's milk



Canal Mezcla Semicurado cheese is made from raw cow's and ewe's milk. Apart from its delicate flavour, achieved by combining both of the main ingredients, this Semi-cured cheese is recommended for its high content of proteins, vitamins and calcium.

MADE FROM: raw cow's and sheep's milk.

MATURING STAGE: minimum 60 days.

RECOMMENDATIONS FOR SERVING: this cheese can be used in all kinds of recipes, including delicious cheesecakes, salads and many others. It can also be served on its own as an aperitif. To serve, the cheese must be brought to the right temperature until it reaches around 18°C, in order to really bring out all of its potential.

PRODUCT	UNITS PACK	PALET BOXES	EAN 13
SEMICURADO mixed milk, 3 kg.	2	49/50-60	8423927040034
SEMICURADO mixed milk, 1/2 vacuum packed, 3 kg.	2	49/50-60	8423927000618
SEMICURADO mixed milk, wedge fixed weight 250 g.	24	49	8423927000021

Quesos Canal

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