












SN	Product	Image	Size	Origin	Description	Min Order	Self Life(M)	Units/case	Cases/palet	Cases/Palet layer	Palets/20'
1	SEMICURED GOAT CHEESE		200	Villamayor de Santiago	Goat Cheese	120	8	12	120	12	12
2	CURED IBERICO CHEESE		200	Villamayor de Santiago	Iberico Cheese: Made with a perfect marriage of 3 milks: >50% Cow, >15% Sheep, >15% Goat	120	8	12	120	12	12
3	IBERICO CHEESE SEMICURED		200	Villamayor de Santiago	Iberico Cheese: Made with a perfect marriage of 3 milks: >50% Cow, >15% Sheep, >15% Goat	120	8	12	120	12	12
4	MANCHEGO VIEJO PDO		200	Villamayor de Santiago	Manchego Cheese Viejo with a minimum curation of 10 months	120	8	12	120	12	12
5	CURED MANCHEGO CHEESE PDO		200	Villamayor de Santiago	Manchego PDO Cheese with a curation of 6 months	120	8	12	120	12	12
6	SEMICURED MANCHEGO CHEESE PDO		200	Villamayor de Santiago	Semicured Manchego cheese , 3 months	120	8	12	120	12	12
7	SEMICURED GOAT CHEESE		3	Villamayor de Santiago	100% Goat cheese	100	8	2	70	7	12
8	CURED IBERICO CHEESE		3	Villamayor de Santiago	Iberico Cheese: Made with a perfect marriage of 3 milks: >50% Cow, >15% Sheep, >15% Goat	100	12	2	70	7	12
9	IBERICO CHEESE SEMICURED		3	Villamayor de Santiago	Iberico Cheese: Made with a perfect marriage of 3 milks: >50% Cow, >15% Sheep, >15% Goat	100	12	2	70	7	12
10	SEMICURED MANCHEGO CHEESE PDO		3	Villamayor de Santiago	Authentic Manchego PDO with a curation of 3 monts	100	12	2	70	7	12
11	MANCHEGO VIEJO PDO		3	Villamayor de Santiago	MANCHEGO VIEJO WITH A CURATION OF MORE THAN 10 MONTHS	100	12	2	70	7	12

SN	Product	Image	Size	Origin	Description	Min Order	Self Life(M)	Units/case	Cases/palet	Cases/Palet layer	Palets/20'
12	CURED MANCHEGO CHEESE PDO		3	Villamayor de Santiago	Manchego PDO Cheese with a curation of 6 months	100	12	2	70	7	12