

CABRA LA MANCHA

In the course of their travels, FireFly founders Mike and Pablo were inspired by the cheeses of the Basque region of northern Spain to create Cabra la Mancha: small batch handcrafted wheels that represent the best the land had to offer. Our cheesemakers have since perfected our version of a Spanish-style, semi-soft washed rind cheese: Cabra la Mancha

Every other day our cheesemakers flip and wash wheels of Cabra by hand using a brine comprised of water, salt, and surface ripening cultures. An earthy, vegetal, orange-colored rind develops on the pudgy wheels as they age for approximately 90 days. Smooth in texture with an aroma redolent of freshly hayed barn, it's easy to see why Cabra la Mancha brought home a Good Food Award in 2016.



HOW TO ENJOY

- Makes a delightfully gooey grilled cheese!
- Pair with sparkling wine, a traditional Saison, rye whiskey, or Chenin Blanc.
- Serve on a cheeseboard with olives, conservas, or even potato chips!

PRODUCT CODE:

PRODUCT INFORMATION

| F | MILK TYPE: Goat, Pasteurized |
|----------|--|
| Θ | SHELF LIFE: 90 Days |
| * | RENNET: Microbial (Vegetarian) |
| R | INGREDIENTS: Pasteurized Goat Milk, Salt, Enzymes, Cheese Cultures |

PRODUCT SPECS

- AVG UNIT WEIGHT: 4.5 lbs
 - UNIT SIZE: 8" × 8" × 3"
 - UNITS PER CASE: | unit
- CASE SIZE: 8" x 8" x 4" AVG NET CASE WEIGHT: 4.5 lbs AVG GROSS CASE WEIGHT: 4.8 lbs UNIT UPC: 891995000096 UNIT GTIN: 90891995000099

| Serving size | 1 oz (28g |
|--------------------------------|---------------|
| Amount Per Serving Calories | 110 |
| | % Daily Value |
| Total Fat 9g | 129 |
| Saturated Fat 5g | 259 |
| Trans Fat 0g | |
| Cholesterol 25mg | 89 |
| Sodium 125mg | 59 |
| Total Carbohydrate Og | 09 |
| Dietary Fiber 0g | 09 |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 09 |
| Protein 7g | 149 |
| Vitamin D 0mcg | 09 |
| Calcium 268mg | 209 |
| Iron Omg | 09 |
| Potassium 0mg | 09 |



Fresh Local Milk All Natural Handcrafted

PROOF THAT CHEESE CAN BE LIFE CHANGING

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