



MANDUCA
Gourmet Selection



asturiasconsulting
EXPORTACIÓN DE PRODUCTOS ASTURIANOS



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Since 2010

*Offering the best
selection of Spanish
cheeses around the
world.*

The best cheeses, and a wide variety of products, make it easy for the customer to simplify all their purchases in Spain in one company. In addition, we also offer consolidation work with other products than those in our portfolio.

Our mission is to bring the best of our land to all corners of the world in time and form, and to establish close relationships with each of the members of the chain. Trust and transparency are undoubtedly our added value.



Our Cheese

06	————	<i>Goat Cheese</i>
14	————	<i>Sheep Cheese</i>
20	————	<i>Cow Cheese</i>
26	————	<i>Mixed Cheese</i>



Goat

Cheese

Goat cheese

FEATURED



Monte Enebro

It is a soft cheese with moldy crust, made with pasteurized goat milk.

 Pasteurized Milk

 Min. 20days

Format: 1,3kg.


Geographic Zone: Ávila, Castilla León.



Murcia

Murcian - Grenadine goat cheese.

 Pasteurized Milk

 Cured
> 500g: 120 days
< 500g: 60 days
Al vino
> 500g: 45 days rest: 30 days

 Protected Designation of Origin

Types:

Fresh, lightly pressed and not matured pasta.

Cured, pressed and uncooked pasta.

Al Vino, pressed, washed and uncooked pasta. Washed crust with wine from the DO of Murcia.

Formats: 500g – 3kgs.

Geographic Zone: Murcia.



 Raw Milk

 Min. 60 days

 Protected Designation of Origin

Ibores

Raw milk of mountain, retina and verata goats, that graze in freedom.

Types: Natural and With paprika.

Formats: 650 g – 1,2 kg.

Geographic Zone: Murcia.



  Pasteurized or raw milk

 Fresh
8 – 20 days
Semicured
20 – 60 days
Cured
> 60 days

 Protected Designation of Origin

Majorero

Pressed **Majorera** goat's milk cheese. For maturation, max. 15% Canarian sheep milk added.

Types:

Spread with oil, paprika or gofio* (only in semi-cured and cured).

Formats: 1 kg – 6 kg.

Geographic Zone: Fuerteventura, Islas Canarias.



 Raw Milk

 Fresh
8 – 20 days
Semicured
20 – 60 days
Cured
> 60 days

 Protected Designation of Origin

Palmero

Smoked Canarian cheese, made from raw palm goat milk.

Types:

Artisan, less than 8 kg.

Herd, more than 8kg, with grazed goats.

Formats: 3 kg.

Geographic Zone: La palma, Islas Canarias.



 Pausterizaed Milk

 Min. 1 month

Garrotxa

Handmade soft cheese with moldy crust.

Formats: 1 kg.

Geographic Zone: Barcelona, Calatunya.

Goat cheese



Nevat y Petit Nevat

Cheese with white and moldy crust, velvet, regular and continuous. Cylindrical shape, with the upper face slightly convex.

Formats: 250 g - 2,7 kg.
Geographic Zone: Barcelona, Calatunya.



Cheesefuet

With milk of the best quality of **Catalan** goats this novel and unexpected product is made, in a format never until now, the hanging cheese.

Types: Natural, Nuts, Truffle.
Formats: 120 g - 380 g (nuts and truffles)
Geographic Zone: Barcelona, Calatunya.



Canto Lavado

Hard cheese, washed crust. Intense and persistent flavor, very clean during the whole journey in the mouth.

Formats: 2,5 k g.
Geographic Zone: Ávila, Castilla León.



Azul El Bucarito

Blue cheese of **Florida** goat's milk, unpressed pasta.

Formats: 250 g - 4,5 kg.
Geographic Zone: Cádiz, Andalucía.



Cabra del Tietar Semi

Pasteurized goat's milk cheese, handcrafted.

Formats: 1,5 kg.
Geographic Zone: Ávila, Castilla Leon.



Peñoceo

Special blue cheese, carefully prepared to achieve a product of exceptional quality.

Formats: 800 g - 2 kg - 6 kg.
Geographic Zone: Asturias.



Goat cheese



Canto de Gredos

Intense flavor, persistent, very clean. Fruity and lactic at the beginning and a very elegant acidity, all mixed with notes of malted cereal.

Min. 60 / 80 days
Raw Milk

Formats: 2,5 kg – 6 kg.
Geographic Zone: Ávila, Castilla León.



Bombón de Iruelas

Hand kneaded and refined for 2–3 weeks. Soft, unctuous and melting texture.

Min. 15 – 20 days
Raw Milk

Formats: 45 g.
Geographic Zone: Ávila, Castilla León.



Carbonero

Raw goat milk, lactic ferments, rennet, salt and charcoal. Smooth and balanced flavor with slightly acidic notes that contrast with the bitter and earthy taste that charcoal brings.

Raw Milk

Formats: 250 g – 2,7 kg.
Geographic Zone: Cáceres.



Capera

Silky, soft and very creamy texture that melts in the tongue, along with the crust to that softness will be added salty and crispy notes getting a stronger overall result.

Raw Milk

Formats: Square 330 g.
Geographic Zone: Cáceres



Barraqueño

Natural moldy crust. Clean smell of caves and mushrooms. Melting texture, very fresh and with fine refreshing acidity.

Raw Milk

Formats: Rectangular 1 kg.
Geographic Zone: Ávila, Castilla León.



Bombón trufado

Hand kneaded and refined for 2–3 weeks. Soft, unctuous and melting texture. Clean, fruity flavor predominantly citrus.

Raw Milk

Formats: 2,1 kg.
Geographic Zone: Ávila, Castilla León





Sheep

Cheese

Sheep Cheese



FEATURED

Manchego

It is a pressed cheese made from sheep milk of the Manchega breed, it can be made from raw milk or pasteurized milk.

Curing: 3,6 and 12 months.

Format: 1kg - 3kg.

Geographic Zone: Castilla La Mancha.



How to identify Manchego Cheese

Protected Designation of Origin:

The term Manchego Cheese Designation of Origin must appear on the commercial label of the cheese. If it has been made with raw milk, the word “artisan” or “artisanal” will also appear.

Casein Plate:

On the opposite side of the commercial label, it will appear embedded in the cortex with the terms “D.O.P. MANCHEGO CHEESE” and a series of five digits and two or three letters.

European Logo:

Distinctive with which the European Union distinguishes quality figures. This is the corresponding to the Designations of Origin.

Numbered counter label:

We will find it attached to the commercial label, with the Designations of Origin logo. In the case of small-sized cheeses, or wedges, this counter label will be marked in its upper right corner by a blue or green band, respectively.



Raw Milk



Min 60 days

Torta Finca Pascualeta

Raw sheep’s milk cheese pressed by hand and elaborated with artisan care in the traditional way. Its texture is very creamy, almost liquid, the result of a daily and continuous turning, it melts deliciously in the palate.

Formats: 140 g - 300 g.

Geographic Zone:

Trujillo, Extremadura.



Pausterized or Raw Milk



> 2 months



Protected Designation of Origin

Flor de Guia y Queso de Guia

Fatty or semi-fat cheese, made mainly from Canarian sheep’s milk, admitting, however, the mixture of sheep’s milk with that of other species.

Formats: 2 kg - 5 kg.

Geographic Zone: Gran Canaria.



Raw milk



Min. 2 Months



Protected Designation of Origin

Idiazabal

Pressed sheep cheese from the Latxa and / or Carranzana breeds.

Types: Smoked, Natural.

Formats: 1 kg - 3 kg.

Geographic Zone: Pais Vasco.



Sheep Cheese



Zamorano



Pausterized or Raw Milk



Min. 60 days



Protected Designation of Origin

It is a pressed full-fat cheese made with raw or pasteurized sheep's milk from the Churra and Castellana breeds.

Formats: 3 kg.
Geographic Zone: Zamora.



La Serena



Raw milk



Min. 20 days



Protected Designation of Origin

It is a semi-hard soft cheese made with sheep's milk from the Merina breed. La Serena is a fatty or extra-fat cheese.

Formats: 750 g - 2 kg.
Geographic Zone: Badajoz, Extremadura.



Peralzola



Pausterizaed Milk



Min. 30 days

Blue sheep cheese, creamy. It is made with the best milk from selected sheep from Asturias.

Formats: 800 g - 2 kg - 6kg.
Geographic Zone: Asturias.



Pascualino



Raw Milk



3 months

It is a hard cheese, made from raw sheep's milk, it has the shape of a bar of soap

Formats: 700 g.
Geographic Zone: Trujillo, Extremadura.



Roncal



Raw Milk



Min. 4 months



Protected Designation of Origin

Full-fat press cheese made with sheep's milk from the 'Rasa' and 'Lacha' breeds. It was the first cheese in Spain to obtain the Protected Designation of Origin (1981)

Formats: 3 kg.
Geographic Zone: Valle del Roncal, Navarra.



Torta del Casar



Raw Milk



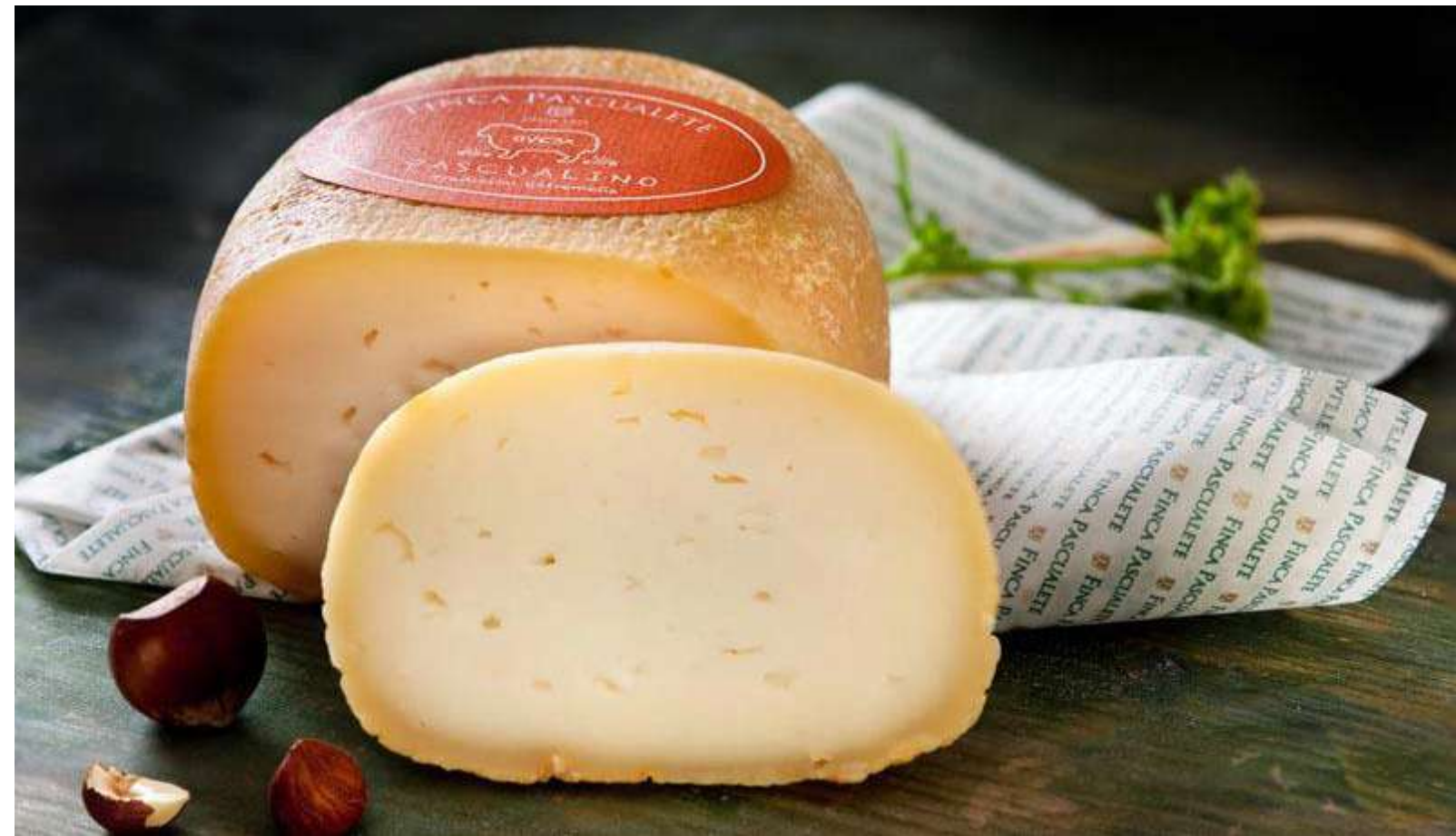
Min 60 days



Protected Designation of Origin

It is a cheese made from raw sheep's milk from the merino and entrefino trunk, with a light and thin crust, semi-hard, its main characteristic is its highly creamy texture.

Formats: 200 to 500 gr - 500. to 800 gr - 800 to 1.100 gr.
Geographic Zone: Cáceres.





Cow

Cheese

Cow Cheese

FEATURED



-  Pasteurized or Raw Milk
-  Min. 60 days
-  Protected Designation of Origin

Mahón

Cow's milk cheese, can be raw for artisans or pasteurized, special molds are used that give this cheese its characteristic square shape, with rounded edges and edges.

Format: 500 g - 2 kg.
Geographic Zone: Menorca, Islas Baleares.



-  Min. 30 days
-  Raw Milk

FEATURED

Rey Silo

It is a cheese of whole and raw cow's milk that is made as it was done in the past, it is an Asturian cheese that has been recovered. It has a truncated conical shape and a natural crust of varying consistency, depending on the degree of maturation, produced by geotricum mold, with which it is tuned.

Types: Natural, Paprika.
Formats: 240 g - 300 g.
Geographic Zone: Pravia, Asturias.



-  Raw Milk
-  Min. 60 days
-  Protected Designation of Origin

Casín

It is an Asturian cheese of the oldest in Spain; Made with raw cow's milk in the mountains of Asturias, it has an irregular cylindrical-discoidal shape, with a face engraved with floral, geometric patterns, symbols or names of the producer.

Formats: 300g.
Geographic Zone: Caso, Asturias.



-  Pausterized Milk
-  Min. 45 days
-  Protected Designation of Origin

Urgell

Cheese made exclusively with pasteurized, matured cow's milk, of uncooked pressed pasta. It has a light brown natural crust.

Formats: 2,2 kg.
Geographic Zone: Lleida. Cataluña.



Cow Cheese



Afuega'l Pitu

Afuega'l Pitu is a full-fat cheese that can be fresh or matured, made with whole cow's milk from the Frisona or Asturiana de los Valles breeds and their crosses. Soft cheese obtained by lactic coagulation, white or reddish orange if paprika is added.



Pausterized Milk



Min. 5 days



Protected Designation of Origin

Types:

Atroncau Blanco (Natural), Atroncau Roxo (Paprika), Trapu blanco, Trapu roxo.

Formats: 200 g - 600 g.

Geographic Zone: Asturias.



Arzua Ulloa

Cheese made from raw or pasteurized cow's milk.

Types:

Arzua Ulloa, Arzua Ulloa de Granja (Milk entirely from cows from the farm that makes the cheese), Arzua Ulloa Cured.

Formats: 0,5 kg -2 kg.

Geographic Zone: La Coruña, Lugo y Pontevedra, Galicia.



Pasteurized or Raw Milk



Min. 6 days



Protected Designation of Origin



Nata Cantabria

Pressed pasta cheese, made with Friesian cow's milk. It is currently made with pasteurized milk.

Formats: 400 g -2,8 kg.

Geographic Zone: Cantabria.



Pausterized Milk



Min 7 days



Protected Designation of Origin



Tetilla

It is the most characteristic and typical cheese of Galicia and easily recognizable by its format, its smooth and thin crust, of straw yellow color. It is a cheese of cow's milk, of soft, creamy and uniform pasta.

Formats: 500 g - 1 kg.

Geographic Zone: Galicia.



Pausterizaed Milk



Min. 7 days



Protected Designation of Origin



Cebreiro

It is a cheese of whole and pasteurized cow's milk from the breeds Rubia Gallega, Alpine Brown, Friesian and their crosses with each other, shaped like a chef's hat.

Formats: 300 g - 2 kg.

Geographic Zone: Lugo, Galicia.



Pausterized Milk



Min. 45 days



Protected Designation of Origin



La Peral

It is a cheese made from pasteurized cow's milk. When it is young, it is a semi-blue cheese, with a delicate flavor and with the passing of days, it completes its transformation into a blue cheese.

Formats: 400 g - 800 g - 2 kg - 6kg.

Geographic Zone: Illas, Asturias.



Min 30 days



Pausterized Milk



San Simón Da Costa

Cheese made from cow's milk from the Rubia Gallega, Alpine Brown, Friesian and crossbreeds. It is smoked, and for this the wood of a tree typical of the production area is used: birch.

Formats: 800g - 1.5kg.

Geographic Zone: Lugo, Galicia.



Pausterized and Raw Milk



Min. 45 days



Protected Designation of Origin



Mixed _____ *Cheese*

Mixed Cheese

FEATURED



Tupí

It is made from semi-cured and cured cheeses mixed with extra virgin olive oil and brandy (pomace) so as to cause a second (oxidative) fermentation. Creamy and spreadable texture.

Format: 80 g - 150 g - 1 kg.
Geographic Zone: Cataluña.



Gamonéu

is a full-fat cheese, matured, with a natural rind. It can be made with cow and / or sheep and / or goat milk, lightly smoked and with slight penicillium blooms on the edges.

Formats: 1kg - 4kg - 8kg.
Geographic Zone: Cangas de Onís, Asturias.



Cabrales

It is the most famous cheese in Asturias. It is a natural cheese, made by hand by the farmers, with raw cow's milk or with a mixture of two or three kinds: cow, sheep and goat, once the cheese is made, it goes to natural caves in the mountains for maturation.

Format: 500g - 1kg - 2,5kg.
Geographic Zone: Cabrales y Peñamellera Alta, Asturias.



Azul 3 Leches de Pria

Delicious blue cheese made from cow, sheep and goat milk. An artisan cheese that surprises and is slightly smoked and has the presence of the penicilium mushroom.

Formats: 3kg.
Geographic Zone: Llanes, Asturias.



Valdeón

It is a blue cheese, made throughout the year with cow and goat milk. Long maturation, until reaching the point between semi-cured and cured. It has a rough and irregular crust, of dark gray tones and with small red and bluish spots. The paste has a soft texture and a pale yellow color, full of small cavities where a white and greenish blue mold is concentrated.

Formats: 250g - 400g - 1.2kg (half piece) - 100g wedges.
Geographic Zone: Posada de Valdeón León.



Ibérico

It is a pressed pasta cheese made with a mixture of three milks (Cow, sheep and goat).

Formats: 1,5 kg - 3kg.
Geographic Zone: Castilla La Mancha.



3 Leches con Arándanos

Semi-fresh cheese main peculiarity is to contain whole blueberries inside. With a fresh flavor with notes of goats and sheep, it has a peculiar sweet aftertaste added by red berries.

Formats: 500g.
Geographic Zone: Tineo, Asturias.





Cheese **Complements**

Jam

Apple Sweet

Honey

Bread

Cheese Complements

Lorusso

Jam.



Las Doñas



Paul and Pipa

Crackers.



Olaya Miel

Honey Cream.



Asturias

Honey.



Bread



Cheese Complements

Adan & Eva

Apple sweet paste by Miguel Sierra.



The Dulce ADAN represents one of the most characteristic creations created from the apple in Asturias. Based on quality ingredients and with a delicate process of elaboration that is at the same time respectful with tradition.

The Dulce EVA is an apple paste cream with homemade Asturias cider brandy will surprise you with its innovative texture and flavor.



Formats:
30gr
130gr
1300gr

Spanish Breakfast Pack

Customising of artisanal productsts



Our best artisanal complements of cheese, apple sweet paste, jam, organic honey or organic extra virgin olive oil in an exclusive packaging for a healthy Spanish Breakfast.

Each product can be offer separately and customize with your own company logo.



**Including in 2 size packaging
CLASSIC & MINI**

30gr organic honey (Asturias)
30gr artisanal apple sweet paste
or jam (Asturias)
20ml organic extra virgin olive
oil (JAEN)



Drinks

Water

Chica

Cider Exer

Negón Wine

La Salá Sangia

Asturias Brewing Beer

Scone Beer

Picofino

Drinks

Fuensanta

Water.



Chica

Unusual Blends.



La Salá

Red Sangria, Rosé Sangria, White Sangria.



Asturias Brewing

De Salas, Hop Gangster, Raposa.



Exner

Cider



Negón

1.618 Razón Aurea, Negón, Kairyo, Dharma De Negón



Scone

Imperial Stout, Pale Ale, Blonde Ale, Rye Ale, Barley Wine...



Picofino

Gin tonic, Vermouth, Geneva Cream.





Oils

Heroína

Azada

Pago de Espejo

Oils

Pago de Espejo

Picual.



Bag in tube picual 3L.



Pate.



Heroína

Hojiblanca, Hojiblanca Ecológico, Hojiblanca Perdigón.



Azada

Flavored Oils 250ml.



Flavored Oils 100ml.



Nut Oils 100ml.





Preserves

El viejo pescador

Preserves

El viejo pescador

Bonito from the north in marinade.



Bonito from the north in virgin olive oil extra ecological.



Bonito Pate.



Sardines in olive oil.



Vegetables



Fruits





Nuts

Finca la Rosala

Nuts

Finca La Rosala

Pipa Tostada y Picante.



Pistacho Tostado y a la Naranja.



Cacauate Extra Tostado, Tostado y Caña.



Almendra Tostada, Violeta y Natural.



Anacardo Tostado y Lima - Limón.



Avellana Tostada, con Fresa y Natural.





Rice

Molí de Rafelet

Rice

Molí de Rafelet

Organic Rice.



Marisma Rice



Bomba Rice



***Our product
It is outstanding***

***Our customer service,
the main thing***

For us, all members of the chain are important (suppliers, carriers, managers ...) and our relationships are based on commitment and trust.

Thanks to the advice of the best professionals in the sector (renowned chefs, sommeliers, artisans ...) we offer the world the best products from our land. This is the differentiating line and the good work of Manduca

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