



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Goat milk frozen curd: Pasteurized goat milk , cheese cultures and bacteriological rennet
Address	Ctra. Nacional 430, km 276, CP: 13100, Piedrabuena (Ciudad Real)	
Phone number	+34 926763805	
CIF	B 13184999	
e-mail	calidad@donismael.com	
CE identification	ES 15.00567/CR	
Name	Frozen Curd and IQFs	

NUTRITIONAL INFORMATION (100 g) for 43% ES		ORGANOLEPTIC CHARACTERISTICS	
Energy	1210 KJ (292 kcal)	Texture	Fondant and creamy
Fat	24,9 g	Color	White
Saturated Fat	18,1 g	Odor	Delicate milk with lactic notes
Mono-unsaturated fat	5,9 g	Flavor	Characteristic goat cheese.
Poly-unsaturated fat	0,7 g		
Carbohydrates	2,3 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	2,3 g	Dry matter	38 %, 40 %, 43 %, 45 %, 48%
Proteins	14,7 g	Fat in dry matter	56-60%
Sodium	< 0,05g	pH	4,28 ± 0.08

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitógenes	Abs/25g	Allergens	Milk and dairy products: YES (goat milk)
Salmonella ssp.	Abs/25g	GMOs Presence	No
Staphylococcus aureus	<10 ufc/g	Ionizing treatment	No
E. coli	<10 ufc/g	Storage	< -18°C
Staphylococcal enterotoxins:	Abs/25g	Certificates	IFS, BRC
Mould + yeast	< 100 ufc/g	Recommendation for use	Sanitize the packaging before opening to avoid contamination of the product with the packaging surface in contact with the environment

LOGISTICS DATA
Net weight: 20kg
Shelf-life: 2 years
Sale unit dimensions: L= 400 mm, H = 130 mm, A= 340 mm
Comercial sale unit: Bags of 20kg (400x130x340mm)
Bags/pallet: 48
Bags/layer: 6
Layer/pallet: 8
Kg/pallet: 960 kg nets
Pallet height: 125 cm

Fdo. M^a Ángeles Sánchez
Quality Manager