



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized goat's milk, salt, calcium chloride, rennet and cheese cultures. Preservative: lysozyme from egg. Outer coating: Polyvinyl acetate, preservatives E-202 and E-235. Rind not edible. Virgin olive oil and black pepper.
Address	Ctra. Nacional 430, km 276, CP: 13100, Piedrabuena (Ciudad Real) Spain	
Phone number	+34 926763805	
CIF	B 13184999	
e-mail	calidad@donismael.com	
CE identification	ES 15.00567/CR	RIPENING TIME
Name	Short goat's milk cheese with Virgin olive oil and pepper "Don Ismael"	90 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1780 KJ (430 kcal)	Texture	Mild and silky with small holes.
Fats	38 g	Color	White.
Saturated fats	26 g	Odor	Delicate spiced Virgin olive oil odor with goat milk notes.
Mono-unsaturated fats	11 g	Flavor	Characteristic ripened goat cheese with spicy aftertaste.
Poly-unsaturated fats	1 g	Recommended with	Red wine and cured meat.
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	0,5 g	Dry matter	> 55%
Proteins	21 g	M.G./E.S.	> 55%
Sodium	0,6 g	pH	5,01 (±0,1)

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products. YES (lactose) Egg and derivatives. YES (Lysozyme)
Salmonella	Abs/25g	GMOs presence	NO
Staphylococcus aureus	<100 ufc/g	Ionizing treatment	NO
E. coli:	<100 ufc/g	Storage	Chilled between 2-8 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA
Net weight: approx. 0,525 Kg
Shelf – life: Twelve months since conditioning
Sale unit dimensions: Ø= 110mm; H= 45 mm
Commercial sale unit: Cardboard box with 12 cheeses: 385x265x95 mm
Boxes/pallet: 96
Boxes/layer: 8
Layer/pallet: 12
Kg/pallet: approx. 605
Pallet height: 135 cm
GTIN-13 CODE: 8428180001846
GTIN-14 CODE: 18428180001843

Fdo. M<sup>a</sup> Ángeles Sánchez  
Quality Manager