



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized cow milk (50 % min), goat milk , (15% min), sheep milk (15% min), salt, calcium chloride, rennet and cheese cultures. Preservative: Lysozyme from egg . Rind not edible. Outer coating: Polyvinyl acetate, preservatives E-202 and E-235 and colourant E-172.
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	Iberico semi-ripened three milk cheese. Don Ismael	90 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1624 KJ (392 Kcal)	Texture	Firm with small holes
Fats	33 g	Color	Ivory White
Saturated fats	23,7 g	Odor	Intense
Mono-unsaturated fats	8,4 g	Flavor	Intense with palatability aftertaste
Poly-unsaturated fats	0,9 g	Recommended with	Red wine, pasta, meat cured and as appetizer.
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 62%
Proteins	22,7 g	Fat in dry matter	> 52%
Sodium	0,6 g	pH	5,25 ± 0,1

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products: Yes (lactose) Derived from egg : Yes (lysozyme)
Salmonella	Abs/25g	GMO's 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. 3,200 Kg
Shelf – life: One year since conditioning
Sale unit dimensions: Ø=195 mm; H=95 mm
Commercial sale unit: Cardboard box with 2 pieces:435x235x125mm
Boxes/pallet: 42
Boxes/layer: 6
Layer/pallet: 7
Kg/pallet: approx. 270
Pallet height: 105 cm
GTIN-13 CODE: 8428180001297
GTIN-14 CODE: 98428180001290

Fdo. M^a Ángeles Sánchez
Quality Manager