



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized cow milk (50% min), goat milk (15% min) and 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 colorants 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 ripened three milk cheese. Don Ismael	180 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1744 KJ (421 Kcal)	Texture	Firm with small holes
Fats	35,5 g	Color	Ivory White
Saturated fats	25,4 g	Odor	Intense
Mono-unsaturated fats	9,1 g	Flavor	Intense with palatability aftertaste
Poly-unsaturated fats	1 g	Recommended with	Red wine, cured meat and as appetizer.
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 64%
Proteins	24,3 g	Fat in dry matter	> 52%
Sodium	0,7 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	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. 3,100 Kg
Shelf – life: One year since conditioning
Sale unit dimensions: Ø=190mm; H=95 mm
Commercial sale unit: Cardboard box with 2 cheeses: 435x235x125 mm
Boxes/pallet: 42
Boxes/layer: 6
Layer/pallet: 7
Kg/pallet: approx. 260
Pallet height: 105 cm
GTIN-13 CODE: 8428180001303
GTIN-14 CODE: 98428180001306

Fdo. M^a Ángeles Sánchez
 Quality Manager