



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized Manchega sheep milk, salt, calcium chloride, rennet and cheese cultures. Preservative: lysozyme from egg. Outer coating: polyvinyl acetate, preservatives E-202 and E-235 and colorants E-172. Rind not edible
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	Aged 9 months Manchego P.D.O. cheese. "Aldonza"	270 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1882 KJ (454 kcal)	Texture	Firm with small holes
Fats	38 g	Color	Ivory white
Saturated fats	27 g	Odor	Intense sheep
Mono-unsaturated fats	10 g	Flavor	Characteristic aged Manchega sheep's milk cheese.
Poly-unsaturated fats	1 g	Recommended with	Reserve wine and cured meats.
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 55%
Proteins	27 g	Fat in dry matter	> 50%
Sodium	0,7 g	pH	5,25 ± 0,1

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

LOGISTICS DATA
Net weight: approx. 3,000 Kg
Shelf – life: One year since conditioning
Sale unit dimensions: Ø=200mm; H=100 mm
Commercial sale unit: Cardboard box with 2 cheeses: 435x235x125 mm
Boxes/pallet: 42
Boxes/layer: 6
Layer/pallet: 7
Kg/pallet: approx. 255
Pallet height: 105 cm
GTIN-13 CODE: 8428180001416
GTIN-14 CODE: 98428180001412

Fdo. M^a Ángeles Sánchez
Quality Manager