



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized cow <b>milk</b> (50% min.), goat <b>milk</b> (10% min.) and sheep <b>milk</b> (5% min.), salt, calcium chloride, rennet and cheese cultures. Preservative: Virgin olive oil and <b>lysozyme</b> from egg. Rind not edible. Outer coating: Polyvinyl acetate, preservatives E-202 and E-235.
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 three milk cheese. Don Ismael	210 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1774 KJ (428 Kcal)	Texture	Firm with small holes
Fats	36 g	Color	Ivory White
Saturated fats	26 g	Odor	Intense
Mono-unsaturated fats	9 g	Flavor	Intense on the palate.
Poly-unsaturated fats	1 g	Recommended with	Red wine
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 65%
Proteins	25 g	Fat in dry matter	> 54%
Sodium	0,7 g	pH	5,25 (±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. 3,000 Kg
Shelf – life: One year since conditioning
Sale unit dimensions: H=90 mm Ø=190mm
Commercial sale unit: Cardboard box with 2 cheeses: 435x235x125 mm
Boxes/pallet: 42
Boxes/layer: 6
Layer/pallet: 7
Kg/pallet: approx. 252
Pallet height: 105 cm
GTIN-13 CODE: 8428180000214
GTIN-14 CODE: 98428180000217

Fdo. M<sup>a</sup> Ángeles Sánchez  
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