




GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Ripened cheese in Virgin olive oil, cream , milk proteins, emulsifying salt (E-331, E-452), salt and preservatives (E-202, E-234).
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	
Name	Cream cheese in Virgin olive oil. Don Ismael	

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1140 KJ (276 kcal)	Texture	Fine and spreadable.
Fats	25 g	Color	Cream-coloured.
Saturated fats	15,75 g	Odor	Characteristic aged olive oil cheese.
Mono-unsaturated fats	8 g	Flavor	Sharp aged olive oil cheese.
Poly-unsaturated fats	1,25 g	Recommended with	Ideal to spread
Carbohydrates	1,4 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1,4 g	Dry matter	38 -40 %
Proteins	11,4 g	Fat in dry matter	> 45%
Sodium	0,8 g	pH	5,5 ± 0,1

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocytogenes	Abs/25g	Allergens	Milk and dairy products: Yes (lactose)
Salmonella	Abs/25g	GMOs Presence	No
Staphylococcus aureus	<100 ufc/g	Ionizing treatment	No
E. coli:	<100 ufc/g	Storage	Chilled between +2º C - +8º C
Staphylococcal enterotoxins:	Abs/25g		

LOGISTICS DATA

Net weight: 125 g
Shelf – life: 180 days since conditioning
Sale unit dimensions: H= 45 mm Ø upper = 95 mm Ø lower= 76 mm
Comercial sale unit: Cardboard box with 9 containers: 305x105x160 mm
Boxes/pallet: 140
Boxes/layer: 20
Layer/pallet: 7
Kg/pallet: 160 average
Pallet height: 130 cm
GTIN-13 CODE: 8 428 180 000825
GTIN-14 CODE: 18428180000822

Fdo. M^a Ángeles Sánchez
Quality Manager