



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Ripened goat's milk <b>cheese log, cream, milk proteins, emulsifying salt (E-331, E-452), salt and preservatives (E-202, E-234).</b>
Direction	Ctra. Nacional 430, km 276, CP: 13100, Piedrabuena (Ciudad Real)	
Phone number	+34 926763805	
CIF	B 13184999	
e-mail	calidad@donismael.com	
CE identification	ES 15.00567/CR	
Name	Cream goat cheese log. Don Ismael 2, 5 Kg.	

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1152 KJ (279 kcal)	Texture	Fine and spreadable.
Fat	25 g	Color	Gold cream.
Saturated fat	15,75 g	Odor	Characteristic ripened goat's milk cheese log.
Mono-unsaturated fat	8 g	Flavor	Characteristic ripened goat's milk cheese log.
Poly-unsaturated fat	1,25 g	Recommended with	Ideal to spread.
Carbohydrates	1,3 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1,3 g	Dry matter	38 -40 %
Proteins	12,2 g	Fat in dry matter	> 45%
Sodium	0,8 g	pH	5,5 ± 0,1

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products: YES (lactose) Derived from egg: YES (may contain traces of 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		

LOGISTICS DATA
<b>Net weight:</b> 2.5 kg
<b>Shelf - life:</b> 120 days since conditioning
<b>Sale unit dimensions:</b> H= 120 mm Ø upper = 195 mm Ø lower= 175 mm
<b>Commercial sale unit:</b> Carboard box with 2 units: 440x235x140 mm
<b>Boxes/pallet:</b> 48
<b>Boxes/layer:</b> 6
<b>Layer/pallet:</b> 8
<b>Kg/pallet:</b> 240
<b>Pallet height:</b> 130 cm
<b>GTIN-13 CODE:</b> 8428180001341
<b>GTIN-14 CODE:</b> 18428180001348