



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized cow's milk (80% min.), goat's milk (5% min.), salt, calcium chloride, rennet and cheese cultures. Preservative: Lysozyme from egg . Virgin olive oil and rosemary.
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	RIPENNING TIME
Name	Cured mixed milk cheese in Virgin olive oil with Rosemary tub.	Cheese: 120 days min. In Virgin olive oil: 60 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1658 KJ (400 Kcal)	Texture	Firm with irregular holes
Fat	34 g	Color	Ivory
Saturated fat	23 g	Odor	Intense
Mono-unsaturated fat	10 g	Flavor	Intense with agreeable rosemary aftertaste.
Poly-unsaturated fat	1 g	Recommended	Appetizer and red wine
Carbohydrates	0,5 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	0,5 g	Dry matter	> 64%
Proteins	23 g	Fat in dry matter	> 52%
Sodium	0,6 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 4-10°C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Plastic container

LOGISTICS DATA
Net weight: 275 g
Drained weight: 200 g
Shelf – life: 14 months
Sale unit dimensions: Plastic container of 275 gr. (Ø 9,5 cm; height 6,5 cm).
Comercial sale unit: Carboard box with 12 units. 295x195x135 mm
Boxes/pallet: 96
Boxes/layer: 16
Layer/pallet: 6
Kg/pallet: 317 Kg
Pallet height: 97 cm
Código GTIN-13: 8 428180 000344
Código GTIN-14 : 1 8428180 000341

Fdo. M^a Ángeles Sánchez
Quality Manager