



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized sheep's milk, salt, calcium chloride, rennet and cheese cultures. Preservative: lysozyme from egg. Virgin olive oil.
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	Ripened sheep's milk cheese in Virgin olive oil wedge. Don Ismael	Cheese: 120 days min. In Virgin olive oil: 60 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1712 Kj. (413 Kcal.)	Texture	Hard with irregular holes
Fat	35 g	Color	Ivory white
Saturated fat	23 g	Odor	Intense sheep cheese milk in oil.
Mono-unsaturated fat	10,5 g	Flavor	Full sheep cheese milk with Virgen olive oil aftertaste.
Poly-unsaturated fat	1,5 g	Recommended	Appetizer and red wine
Carbohydrates	0,5 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	0,5 g	Dry matter	> 64%
Proteins	24 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 2-8 ° C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA
Net weight: 250 g
Drained weight: 230 g
Shelf - life: 14 months
Sale unit dimensions: 50x105x105 mm
Comercial sale unit: Cardboard box with 12 units. 305x145x145 mm
Boxes/pallet: 112
Boxes/layer: 16
Layer/pallet: 7
Kg/pallet: 340
Pallet height: 118 cm
Código GTIN-13: 8 428180 001082
Código GTIN-14 : 1 8428180 001089

Fdo. M<sup>a</sup> Ángeles Sánchez  
Quality Manager