



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized sheep milk, salt, calcium chloride, rennet and cheese cultures. Preservative: lysozyme from egg. Outer coating: polyvinyl acetate, preservatives E-202 and E-235 and colourant E-172. Rind not edible
Address	Ctra. Nacional 430, km 276, CP: 13100, Piedrabuena (Ciudad Real) Spain	
Phone number	+34 926763805	
CIF	B 13184999	
e-mail	calidad@donismael.com	RIPENING TIME
CE identification	ES 15.00567/CR	
Name	Ripened sheep's milk cheese wedge (250 g)	120 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1845 KJ (445 kcal)	Texture	Firm with irregular holes shared
Fat	37 g	Color	Ivory white
Saturated fat	26 g	Odor	Intense sheep
Mono-unsaturated fat	10 g	Flavor	Intense sheep
Poly-unsaturated fat	1 g	Recommended with	Cured meats and pickles.
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 64%
Proteins	27 g	Fat in dry matter	> 55%
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: 250g
Shelf – life: Six months since conditioning
Sale unit dimensions: 105x105x50 mm
Comercial sale unit: Cardboard box with 12 wedges. 305x145x145 mm
Boxes/pallet: 112
Boxes/layer: 16
Layer/pallet: 7
Kg/pallet: 336
Pallet height: 118 cm
GTIN-13 CODE: 8 428180 000603
GTIN-14 CODE: 1 8428180 000600

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Quality Manager