



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized cow's milk (50% min.), goat's milk (10% min.), sheep's milk (5% min), 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 three milk cheese in Virgin olive oil jar (8 wedges). Don Ismael	Cheese: 120 days min. In Virgin olive oil: 120 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1720 KJ (415 Kcal)	Texture	Hard with irregular holes.
Fat	35 g	Color	Ivory white
Saturated fat	25 g	Odor	Intense cheese with olive oil
Mono-unsaturated fat	9 g	Flavor	Intense cheese with agreeable olive oil aftertaste.
Poly-unsaturated fat	1 g	Recommended	Appetizer with red wine.
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 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) Derivatives from egg. YES (lysozyme)
Salmonella	Abs/25g	GMOs Presence	NO
Staphylococcus aureus	<100 ufc/g	Ionizing treatment	NO
E. coli:	<100 ufc/g	Storage	Chilled between 2-6°C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Plastic container

LOGISTICS DATA
Net weight: 3,700 g
Drained weight: 3,400 g
Shelf – life: 16 months
Sale unit dimensions: Plastic container with 8 pieces.
Comercial sale unit: Carboard box with 1 unit. 250x150x150 mm
Boxes/pallet: 90
Boxes/layer: 15
Layer/pallet: 6
Kg/pallet: 335 Kg
Pallet height: 105 cm
Código GTIN-13: 8 428180 000023
Código GTIN-14 : 1 8428180 000020

Fdo. M^a Ángeles Sánchez
 Quality Manager