



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.), calcium chloride, rennet, cheese cultures and salt. 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	Three 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	1658 KJ (400 Kcal)	Texture	Hard with irregular holes
Fat	34 g	Color	Ivory white
Saturated fat	23 g	Odor	Intense cheese with olive oil
Mono-unsaturated fat	10 g	Flavor	Full cheese with agreeable olive oil aftertaste.
Poly-unsaturated fat	1 g	Recommended	Appetizer with 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) 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 2-8°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. 305x145x145mm
Boxes/pallet: 112
Boxes/layer: 16
Layer/pallet: 7
Kg/pallet: 336
Pallet height: 120 cm
GTIN-13 CODE: 8 42818 0001099
GTIN-14 CODE: 1 842818 0001096

Fdo. M^a Ángeles Sánchez
Quality Manager