



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized cow <b>milk</b> (50% min.), goat <b>milk</b> (10% min.) and sheep <b>milk</b> (5% min.), salt, calcium chloride, rennet and cheese cultures. Preservative: lysozyme from <b>egg</b> . Rind no edible. Outer coating: Polyvinyl acetate, preservatives E-202 y E-235 and colorants E-172.
Address	Ctra. Nacional 430, km 276, CP: 13100, Piedrabuena (Ciudad Real) Spain	
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CE identification	ES 15.00567/CR	RIPENING TIME
Name	Ripened three milk cheese wedge (250 g)	120 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1720 KJ (415 Kcal)	Texture	Firm with irregular holes
Fats	35 g	Color	Ivory white
Saturated fats	25 g	Odor	Intense
Mono-unsaturated fats	9 g	Flavor	Intense
Poly-unsaturated fats	1 g	Recommended with	Cured meat
Carbohydrates	1 g	PHYSICOCHEMICAL 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	<b>Milk</b> and dairy products: YES (lactose) <b>Egg</b> 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
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 000559
GTIN-14 CODE: 1 8428180 000556

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