



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized goat milk , salt, rennet and cheese cultures.
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	Artisan fresh goat milk cheese reduced salt. Wedge 150g. Don Ismael	Fresh

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1450 KJ (350 Kcal)	Texture	Soft with small holes
Fats	30 g	Color	White
Saturated fat	21 g	Odor	Delicate to fresh goat cheese.
Mono-unsaturated fat	8 g	Flavor	Characteristic fresh goat cheese with lactic notes
Poly-unsaturated fat	1 g	Recommended with	Fruits and salads
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 52%
Proteins	19 g	Fat in dry matter	> 55%
Sodium	1,1 g	pH	5,01 (±0,1)

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products: Yes (lactose). Egg and derivatives: Yes (may contain lysozyme).
Salmonella	Abs/25g	GMOs Presence	No
Staphylococcus aureus	<10 ufc/g	Ionizing treatment	No
E. coli:	<100 ufc/g	Storage	Chilled between 2 – 6 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed.

LOGISTICS DATA
Net weight: 150 g
Shelf life: 120 days since conditioning.
Sale unit dimensions: 105x130x35
Commercial sale unit: Cardboard box with 18 units: 400x140x130 mm.
Boxes/ pallet: 176
Boxes/layer: 16
Layer/pallet: 11
Kg/pallet: 475,2 Kg
Pallet height: 160 cm
GTIN-13 CODE: 8428180001280
GTIN-14 CODE: 18428180001287

Fdo. M^a Ángeles Sánchez
Quality Manager