



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized goat <b>milk</b> , salt, calcium chloride, 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	Goat's milk cheese slices (150 g)	7 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1578 KJ (381 Kcal)	Texture	Soft with irregular holes
Fat	33 g	Color	White
Saturated fat	23 g	Odor	Delicate goat milk with lactic notes
Mono-unsaturated fat	9 g	Flavor	Characteristic goat cheese
Poly-unsaturated fat	1 g	Recommended with	Salad, pasta or fruits.
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 59%
Proteins	20 g	Fat in dry matter	> 55%
Sodium	0,6 g	pH	5,15 (±0,1)

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products: YES (lactose)
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	Protective atmosphere

LOGISTICS DATA
<b>Net weight:</b> 150 g.
<b>Shelf – life:</b> 120 days since conditioning
<b>Sale unit dimensions:</b> H= 222 mm, Ø= 136 mm, L= 21 mm
<b>Comercial sale unit:</b> Carboard box with 10 units. 285x230x130 mm
<b>Boxes/pallet:</b> 100
<b>Boxes/layer:</b> 10
<b>Layer/pallet:</b> 10
<b>Kg/pallet:</b> 150
<b>Pallet height:</b> 150 cm
<b>CÓDIGO GTIN-13:</b> 8 428 180 000184
<b>CÓDIGO GTIN-14:</b> 18428180000181

Fdo. M<sup>a</sup> Ángeles Sánchez  
Quality Manager