



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Raw sheep's milk, calcium chloride, rennet, cheese cultures and salt. Preservative: Potassium nitrate. Outer coating: Polyvinyl acetate, preservatives E-202 and E-235 and colorants E-172. Rind not edible
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 raw sheep's milk cheese. "Don Ismael"	180 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1845 KJ (445 kcal)	Texture	Firm with small holes
Fats	37 g	Color	Ivory White
Saturated fats	26 g	Odor	Characteristic sheep milk
Mono-unsaturated fats	10 g	Flavor	Full tasting and persistent.
Poly-unsaturated fats	1 g	Recommended with	Red wine, cured meats and dried fruits.
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 65%
Proteins	27 g	Fat in dry matter	> 55%
Sodium	0,8 g	pH	5,25 (±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	Vacuum-packed

LOGISTICS DATA
Net weight: approx. 3,100 Kg
Shelf – life: One year since conditioning
Sale unit dimensions: Ø= 195 mm; H= 95 mm
Commercial sale unit: Cardboard box with 2 cheeses: 435x235x125 mm
Boxes/pallet:42
Boxes/layer: 6
Layer/pallet: 7
Kg/pallet: approx. 260
Pallet height: 105 cm
GTIN-13 CODE: 8428180001013
GTIN-14 CODE: 98428180001016