



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized goat milk , calcium chloride, rennet, cheese cultures, salt, olive oil and rosemary. Preservative: lysozyme (derived from egg) . Rind with lard and rosemary.
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	Rosemary goat cheese wedge (150 g)	90 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1652 KJ (399 kcal)	Texture	Mild and silky with small holes
Fats	35 g	Color	Ivory white
Saturated fats	25 g	Odor	Delicate fresh rosemary with goat milk notes
Mono-unsaturated fats	9 g	Flavor	Characteristic rosemary goat cheese aftertaste
Poly-unsaturated fats	1 g	Recommended with	Cured meat or red wine
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 55%
Proteins	20 g	Fat in dry matter	> 55%
Sodium	0,6 g	pH	5,01 (±0,1)

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products: Yes (Goat milk) Egg 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: 150 g
Shelf – life: 180 days
Sale unit dimensions: 105x130x35mm
Commercial sale unit: Cardboard box with 18 wedges. 400x140x130 mm
Boxes/pallet: 176
Boxes/layer: 16
Layer/pallet: 11
Kg/pallet: 475,2
Pallet height: 160 cm
GTIN-13 CODE: 8428180001198
GTIN-14 CODE: 18428180001195

Fdo. M^a Ángeles Sánchez
Quality Manager