



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized goat milk , salt, calcium chloride, rennet and cheese cultures. Preservative: lysozyme from egg . Overcoat: 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	Artisan semi-ripened goat's milk cheese wedge "Don Ismael"	20 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1679 KJ (405 kcal)	Texture	Soft with irregular holes
Fats	35,5 g	Color	White
Saturated fats	25 g	Odor	Delicate goat milk with lactic notes
Mono-unsaturated fats	9 g	Flavor	Characteristic goat cheese
Poly-unsaturated fats	1 g	Recommended with	Salad, pasta
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 55%
Proteins	20,5 g	M.G./E.S.	> 55%
Sodium	0,6 g	pH	5,01 (±0,1)

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products: YES (lactose) 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 2-6 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA
Net Weight: 150 g
Shelf-life: 180 days since conditioning
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
CÓDIGO GTIN-13: 8428180001143
CÓDIGO GTIN-14: 18428180001140

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Quality Manager