



GENERAL INFORMATION		INGREDIENTES
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized goat milk , calcium chloride, rennet, cheese cultures and salt. Preservative: lysozyme from white egg. Overcoat: polyvinyl acetate, colorant E-172 and preservatives E-202 and E-235. 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	Semi-cured goat milk cheese. Don Ismael	60 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1689 KJ (408 Kcal)	Texture	Soft with small holes
Fats	36 g	Color	White
Saturated fats	25,5 g	Odor	Delicate goat milk with lactic notes
Mono-unsaturated fats	9,5 g	Flavor	Characteristic goat cheese
Poly-unsaturated fats	1 g	Recommended with	Salads, pasta and cured meat.
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 55%
Proteins	20 g	Fat in dry matter	> 55%
Sodium	0,6 g	pH	5,20 (±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 - 8 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA
Net weight: 250 gr.
Shelf-life: Six months since conditioning.
Sale unit dimensions: 105x105x50 mm
Commercial sale unit: Cardboard box with 12 portions: 305x145x145 mm.
Boxes/ pallet: 112
Boxes/layer: 16
Layer/pallet: 7
Kg/pallet: approx. 336
Pallet height: 118 cm
GTIN-13 CODE: 8428180001211
GTIN-14 CODE: 18428180001218

Fdo. M^a Ángeles Sánchez
 Quality Manager