



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, 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-ripened goat's milk cheese. "Don Ismael"	45 days min.

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	9,5 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 2-8 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA
Net weight: approx. 2,400 Kg
Shelf - life: 1 year since conditioning
Sale unit dimensions: Ø= 190 mm; H= 70 mm,
Commercial sale unit: Cardboard box with 2 cheeses: 400x205x95 mm
Boxes/pallet: 120
Boxes/layer: 10
Layer/pallet: 12
Kg/pallet: approx. 576
Pallet height: 130 cm
GTIN-13 CODE: 8428180000382
GTIN-14 CODE: 98428180000385