



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized cow <b>milk</b> (50% min.), goat <b>milk</b> (10% min.), sheep <b>milk</b> (5% min.), calcium chloride, rennet, cheese cultures and salt. Preservative: <b>lysozyme</b> from <b>egg</b> .
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 three milks cheese loaf slices (200g)	35 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1575 KJ (380 Kcal)	Texture	Firm with irregular small holes, elastic
Fats	32 g	Color	White
Saturated fats	23 g	Odor	Soft to cheese of medium ripening
Mono-unsaturated fats	8 g	Flavor	Intense with agreeable aftertaste
Poly-unsaturated fats	1 g	Recommended with	Salad, pasta and fruits
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	>60-62%
Proteins	22 g	Fat in dry matter	> 45%
Sodium	0,6 g	pH	5,15 (±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	Packaged in protective atmosphere

LOGISTICS DATA
<b>Net weight:</b> 200 g
<b>Shelf – life:</b> 120 days since conditioning
<b>Sale unit dimensions:</b> H= 222 mm, Ø= 136 mm, L= 21 mm
<b>Comercial sale unit:</b> Cardboard box with 10 units. 285x230x130 mm
<b>Boxes/pallet:</b> 100
<b>Boxes/layer:</b> 10
<b>Layer/pallet:</b> 10
<b>Kg/pallet:</b> 200
<b>Pallet height:</b> 150 cm
<b>Código GTIN-13:</b> 8 428180 001068
<b>Código GTIN-14 :</b> 1 8428180 001065

Fdo. M<sup>a</sup> Ángeles Sánchez  
Quality Manager