



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized cow milk (50% min.), goat milk (10% min.), sheep milk (5% min.), calcium chloride, rennet, cheese cultures and salt. Preservative: lysozyme from egg . Outer coating: Polyvinyl acetate, preservatives E-202 and E-235 and colorant E-172. Rind not edible.
Address	Ctra. Nacional 430, km 276, CP: 13100, Piedrabuena (Ciudad Real) Spain	
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CE identification	ES 15.00567/CR	RIPENING TIME
Name	Semi-ripened three milk cheese wedge (250 g)	60 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1575 KJ (380 Kcal)	Texture	Soft with irregular holes
Fats	32 g	Color	Ivory white
Saturated fats	23 g	Odor	Intense
Mono-unsaturated fats	8,1 g	Flavor	Intense with palatability aftertaste
Poly-unsaturated fats	0,9 g	Recommended with	Cured meat, pickles and grilled with pasta.
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 62%
Proteins	22 g	Fat in dry matter	> 52%
Sodium	0,6 g	pH	5,25 (±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 2-8º C
Staphylococcal enterotoxins	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA

Net weight: 250 g
Shelf – life: 6 months since conditioning
Sale unit dimensions: 50x105x105 mm
Comercial sale unit: Carboard box with 12 wedges. 305x145x145 mm
Boxes/pallet: 112
Boxes/layer: 16
Layer/pallet: 7
Kg/pallet: 336
Pallet height: 118 cm
GTIN-13 CODE: 8 428 180 000542
GTIN-14 CODE: 18428180000549