



GENERAL INFORMATION		INGREDIENTES
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized goat <b>milk</b> , calcium chloride, rennet, cheese cultures and salt. Preservative: <b>lysozyme</b> 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	Small semi-ripened goat's milk cheese. Don Ismael	30 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

DATOS LOGÍSTICOS
<b>Net weight:</b> approx. 900 gr.
<b>Shelf-life:</b> One year since conditioning.
<b>Sale unit dimensions:</b> Ø=115mm; H=80 mm
<b>Commercial sale unit:</b> Cardboard box with 6 cheeses: 385x265x95 mm.
<b>Boxes/ pallet:</b> 80
<b>Boxes/layer:</b> 8
<b>Layer/pallet:</b> 10
<b>Kg/pallet:</b> approx. 435
<b>Pallet height:</b> 113 cm
<b>GTIN-13 CODE:</b> 8 428 180 000160
<b>GTIN-14 CODE:</b> 18428180000167

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