



GENERAL INFORMATION		INGREDIENTES
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized sheep milk, salt, calcium chloride rennet and cheese cultures. Preservative: lysozyme from egg. Rind not edible. Overcoat: polyvinyl acetate, preservatives E-202 and E-235 and colourante E-172.
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 sheep's milk cheese. "Don Ismael"	30 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1757 KJ (424 Kcal)	Texture	Firm with small holes
Fats	36 g	Color	Ivory white
Saturated fats	26 g	Odor	Intense sheep
Mono-unsaturated fats	9,3 g	Flavor	Characteristic ripened sheep cheese
Poly-unsaturated fats	0,7 g	Recommended with	Red wine
Carbohydrates	1 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 61%
Proteins	24 g	Fat in dry matter	> 57%
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 - 8 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA
Net weight: approx. 900 gr.
Shelf-life: One year since conditioning.
Sale unit dimensions: Ø= 115 mm; H= 80 mm
Commercial sale unit: Cardboard box with 6 cheeses: 385x265x95 mm.
Boxes/ pallet: 80
Boxes/layer: 8
Layer/pallet: 10
Kg/pallet: approx. 435
Pallet height: 113 cm
GTIN-13 CODE: 8 428 180 000191
GTIN-14 CODE: 18428180000198

Fdo. M^a Ángeles Sánchez
 Quality Manager