



GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L.	Pasteurized goat milk , salt, calcium chloride, rennet and cheese cultures.
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	Goat's milk cheese loaf	7 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1578 KJ (381 Kcal)	Texture	Young cheese with small holes
Fats	33 g	Color	White
Saturated fats	23 g	Odor	Delicate goat milk with lactic notes aftertaste
Mono-unsaturated fats	9 g	Flavor	Delicated goat cheese
Poly-unsaturated fats	1 g	Recommended with	Ideal for sandwiches
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 59%
Proteins	20 g	Fat in dry matter	> 55%
Sodium	0,6 g	pH	5,15 (±0,1)

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
Listeria monocitogenes	Abs/25g	Allergens	Milk and dairy products: Yes (Goat milk)
Salmonella	Abs/25g	GMOs Presence	No
Staphylococcus aureus	<100 ufc/g	Ionizing treatment	No
E. coli:	<100 ufc/g	Storage	Chilled between 2-6 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA
Net weight: approx. 3,300 Kg
Shelf – life: Six months since conditioning
Sale unit dimensions: 270x110x110 mm
Commercial sale unit: Cardboard box with 3 pieces: 355x300x115 mm
Boxes/pallet: 54
Boxes/layer: 6
Layer/pallet: 9
Kg/pallet: approx. 535
Pallet height: 120 cm
GTIN-13 CODE: 8428180000108
GTIN-14 CODE: 98428180000101

Fdo. M^a Ángeles Sánchez
Quality Manager