



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.), 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	Three milk cheese slices (200 g)	7 days

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1484 KJ (358 Kcal)	Texture	Firm with irregular eyes
Fat	30 g	Color	Ivory white
Saturated fat	21,6 g	Odor	Intense
Mono-unsaturated fat	7,5 g	Flavor	Intense with agreeable aftertaste
Poly-unsaturated fat	0,9 g	Recommended with	Salad, pasta, fruits
Carbohydrates	1 g	PHYSICOCHEMICAL CHARACTERISTICS	
Sugars	1 g	Dry matter	> 56%
Proteins	21 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 (may contain 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 000276
<b>Código GTIN-14:</b> 1 8428180 000273

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