




GENERAL INFORMATION		INGREDIENTS
Supplier	Quesos Aldonza y Don Ismael, S.L	Pasteurized cow's milk (80% min.), goat's milk (5% min.), calcium chloride, rennet, cheese cultures and salt. Preservative: lysozyme from egg. Virgen olive oil
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	"Tapas" mixed milk cheese in Virgen olive oil	Cheese: 120 days min. In Virgen olive oil: 60 days min.

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1658 KJ (400 Kcal)	Texture	Firm with irregular holes
Fat	34 g	Color	Ivory white
Saturated fat	23 g	Odor	Intense olive oil cheese
Mono-unsaturated fat	10 g	Flavor	Sharp olive oil aftertaste
Poly-unsaturated fat	1 g	Recommended	Appetizer and red wine
Carbohydrates	0,5 g	PHYSICO-CHEMICAL CHARACTERISTICS	
Sugars	0,5 g	Dry matter	> 64%
Proteins	23 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 4-10 °C
Staphylococcal enterotoxins:	Abs/25g	Packaging	Vacuum-packed

LOGISTICS DATA

Net weight: 500 g
Drained weight: 475 g
Shelf - life: 14 months
Sale unit dimensions: Vacuum-packed of 500 g
Comercial sale unit: Cardboard box of 6 units. 435x235x125 mm
Boxes/pallet: 42
Boxes/layer: 6
Layer/pallet: 7
Kg/pallet: 126
Pallet height: 115 cm
Código GTIN-13: 8 428180 000153
Código GTIN-14 : 1 8428180 000150

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