



“OPTA” MIXED CHEESE MATURED IN VIRGIN OLIVE OIL



COMPOSITION:

Product made with pasteurized cow's milk (min 85%), sheep (min 3%) and goat (min 3%), lactic ferments, calcium chloride, salt, rennet and lysozyme (egg) and virgin olive oil.

SURFACE TREATMENTS:

Virgin olive oil as liquid medium. Once reached their maturity level.

ELABORATION PROCESS:

Milk Treatment:
Pasteurization

Maturation period:
180 days minimum.

Allergens
Milk and lysozyme
(derived from egg).

PRODUCT FEATURES:

ORGANOLEPTIC

Texture: Creamy in palate
Color: From white-ivory to yellow.
Taste: Balanced and firm.
Appearance: Presence of small eyes unequally distributed.

PHYSIO-CHEMICAL

pH: 5,2 -5,4
Dry matter: 45% minimum
Fat: 45% minimum dry extract.

MICROBIOLOGICAL

Listeria monocytogenes:
-Aus / 25g at the beginning of marketing.
- Less than 100 cfu / g at the end of its life.

PRESENTATION, PACKAGING AND FORMATS

Market Presentation
- Cheese wedges and media.

Packing
- Vacuum with virgin olive oil.

Boxing
2 pcs/box.
Box Dimensions:
430x225x123

Palletizing
10 base boxes x 7 height boxes

STORAGE CONDITIONS

Keep refrigerated at temperatures at or below 8°C

CONDITIONS OF TRANSPORT

Isothermal or refrigerated vehicle.

In proper cleaning and disinfection.
Load placed properly without parasites/insects, or dust.

USEFUL LIFE

Indicated on the product label with the day/month/year reading (12 months from the manufacture date). Once opened, their storage conditions are maintained and its consumption is recommended for opening by the end of useful life marked on the label

USEFUL LIFE INTENDED USE AND TARGET POPULATION

Food ready for direct consumption, aimed at the general public except for people with food allergies to any of its ingredients: milk and lysozyme (derived from egg).
Inedible crust.

NUTRITIONAL VALUES : nutritional values - 100g

Energy
1764Kj - 425Kcal
Fat 34,7g.
of which saturates 22,6g.

Carbohydrates
1,9g.
of which sugars
1,9g.

Protein 26g.
Salt 2,2g.
Calcium 859 mg/ 100 grams
About 100% IDR