



# “OPTA” MIXED CHEESE



## 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).

## SURFACE TREATMENTS:

The parts can be surface paraffin treatments with color: brown or black.

## ELABORATION PROCESS:

**Milk Treatment:**  
Pasteurization

**Maturation period:**  
- Minimum 50 days.  
(3 Kg format)  
- M.30 days (1 Kg)

**Allergens**  
Milk and lysozyme  
(derived from egg).

## PRODUCT FEATURES:

### ORGANOLEPTIC

**Texture:** Creamy in palate  
**Color:** Variable, 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**  
- 1 kg cylindrical.  
- 3 kg cylindrical.

### Packing

**Boxing**  
- 2 pcs/box. Box dimensions:  
430x225x123  
- 9 pcs/box.Box dimensions:  
430x225x123

**Palletizing**  
10 base boxes x 7  
height boxes

## STORAGE CONDITIONS

Keep refrigerated.

## 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). It can be used in culinary preparations, both cold (salads, a variety of dishes,...) and hot (gratins, pizzas, sandwiches,...). Inedible crust.

## NUTRITIONAL VALUES : nutritional values - 100g

**Energy**  
1684Kj - 406Kcal  
**Fat** 33,1g.  
of which saturates 21,6g.

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

**Protein** 25g.  
**Salt** 2,1g.  
**Calcium** 820 mg/ 100 grams  
About 100% IDR