



“CASTILLO DE HUETE” SHEEP CHEESE MATURED IN LARD



COMPOSITION: Product made from sheep's milk subjected to pasteurization, with added salt, rennet, lactic ferments, calcium chloride and lysozyme (derived from egg).

SURFACE TREATMENTS: Brown paraffin.

ELABORATION PROCESS: **Milk Treatment:** Pasteurization **Maturation period:** Minimum 180 days. **Allergens:** Milk and lysozyme (derived from egg).

PRODUCT FEATURES:

ORGANOLEPTIC

Texture: Compact, buttery on the palate.
Color: Beige Ivoire
Taste: Intense, persistent, firm and pleasant.
Appearance: Presence of small eyes unequally distributed.

PHYSIO-CHEMICAL

pH: 5,2 -5,4
Dry matter: 55% minimum
Fat: 50% 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
 - 3/1kg cylindrical
 Paraffin paper.

Packing

Boxing
 - 2 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
 1923kj - 464kcal
Fat 39,5g.
 of which saturates 25,4g.

Carbohydrates
 1,3g.
 of which sugars
 1,3g.

Protein 25,8g.
Salt 1,34g.
Calcium 752 mg/ 100 grams
 About 94% IDR