



“OPTA” SHEEP CHEESE FAT MATURED (3-4 WEEKS)

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:	Black or white paraffin.		
ELABORATION PROCESS:	Milk Treatment: Pasteurization	Maturation period: 21-30 days to 3 Kg format - Minimum 60 days to 9Kg format	Allergens Milk and lysozyme (derived from egg).
PRODUCT FEATURES:			
ORGANOLEPTIC	PHYSIO-CHEMICAL	MICROBIOLOGICAL	
Texture: Fa bit grainy and creamy on the palate. Color: Variable, white-ivory or yellow. Taste: Balanced with scent of sheep. Appearance: Presence of small eyes unequally distributed.	pH: 5,2 -5,4 Dry matter: 55% minimum Fat: 50% minimum dry extract.	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 - 3kg cylindrical	Packing	Boxing - 2 pcs / box. - 2 pcs / box.
			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 1798Kj - 434kcal Fat 37g. of which saturates 27,3g.	Carbohydrates 1,3g. of which sugars 1,3g.	Protein 24,2g. Salt 1,25g. Calcium 704 mg/ 100 grams About 88% IDR
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