



'OPTA' PAPRIKA GOAT CHEESE



COMPOSITION: Product made with pasteurized goat's milk, salt, rennet, lactic ferments, calcium chloride, lysozyme (egg) and oleoresin paprika crust.

SURFACE TREATMENTS: INEDIBLE crust coating: polyvinyl acetate, E-202, E-235.

ELABORATION PROCESS: **Milk Treatment:** Pasteurization **Maturation period:** 20 days minimum. **Allergens:** Milk and lysozyme (derived from egg).

PRODUCT FEATURES:

ORGANOLEPTIC
Texture: Firm and 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** - 1 kg cylindrical. **Packing** **Boxing** - 9 pcs/box. Box **Palletizing** 10 base boxes x 7 height boxes

STORAGE CONDITIONS Keep refrigerated.

CONDITIONS OF TRANSPORT Isothermal or refrigerated vehicle. Proper cleaning and sanitizing procedures. 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...). REMOVING CRUST before consumption.

NUTRITIONAL VALUES : nutritional values - 100g **Energy** 1524Kj - 364Kcal **Fat** 30,0g. of which saturates 21,0g. **Carbohydrates** 2,5g. of which sugars 2,5g. **Protein** 21g. **Salt** 1,3g. **Calcium** 298 mg/ 100 grams About 37% IDR