



MANCHEGO CHEESE

D.O "CIUDAD DE HUETE" BLACK LABEL



COMPOSITION:

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

SURFACE TREATMENTS:

Brown paraffin.

ELABORATION PROCESS:

Milk Treatment:
Pasteurization

Maturation period:
- Minimum 270 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
- 3kg cylindrical

Packing

Boxing
- 2 pcs/box. Box
430x225x123

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). Inedible crust.

NUTRITIONAL VALUES : nutritional values - 100g

Energy
2005Kj - 479kcal
Fat 36,7g.
of which saturates 19,2g.

Carbohydrates
0,5g.
of which sugars
0,5g.

Protein 37,0g.
Salt 1,5g.
Calcio 870 mg/ 100 gramos
100 % sobre Ingesta Diaria de Referencia