

"OPTA" MIXED CHEESE MATURED



COMPOSITION:

Product made with pasteurized cow's milk (min 85%), sheep (min 3%) and goat (min 3%), lactic forments, calcium chloride, calt, report and lucerume (egg.)

ferments, calcium chloride, salt, rennet and lysozyme (egg).

SURFACE TREATMENTS:

The parts can be surface paraffin treatments s color: brown.

ELABORATION PROCESS:

Milk Treatment:
Pasteurization

Maturation period: 180 days minimum.

Allergens Milk and lysozyme (derived from egg).

PRODUCT FEATURES:

ORGANOLEPTIC

Texture: Creamy in palate

Color: From 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

- 3 kg cylindrical.

Packing

Boxing 2 pcs/box. Box Dimensions: 430x225x123

Palletizing 10 base boxes x 7 height boxes

STORAGE CONDITIONS

Keep refrigerated at temperatures at or below 8°C

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 INTENTED 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 1764Kj - 425Kcal

Fat 34,7g. of which saturates 22,6g.

Carbohydrates

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

Protein 26g. Salt 2,2g.

Calcium 859 mg/ 100 grams About 100% IDR

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