



“CUEVA BODEGA” SHEEP CHEESE MATURED



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: Bark coated in olive oil.

ELABORATION PROCESS: **Milk Treatment:** Pasteurization | **Maturation period:** 180 days to 270 days | **Allergens:** Milk and lysozyme (derived from egg).

PRODUCT FEATURES:

ORGANOLEPTIC

Texture: Firm, compact and buttery on the palate. **Color:** beige ivory.
Taste: Intense, persistent, firm and pleasant, with hints of rosemary.
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
- Cylindrical 3 Kg

Packing

Boxing
- 2 pcs / box
BoxDimensions:
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). 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
1869Kj - 451kcal
Fat 38,4g.
of which saturates 24,7g.

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

Protein 25,1g.
Salt 1,3g.
Calcium 731 mg/ 100 grams
About 98% IDR