



# “CASTILLO DE HUETE” SHEEP CHEESE MATURED IN LARD



**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:** Brown paraffin.

**ELABORATION PROCESS:** **Milk Treatment:** Pasteurization **Maturation period:** Minimum 180 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**  
 - 3/1kg cylindrical  
 Paraffin paper.

### Packing

**Boxing**  
 - 2 pcs/box.  
 Box Dimensions:  
 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**  
 1923kj - 464kcal  
**Fat** 39,5g.  
 of which saturates 25,4g.

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

**Protein** 25,8g.  
**Salt** 1,34g.  
**Calcium** 752 mg/ 100 grams  
 About 94% IDR