



“CASTILLO DE HUETE” 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: Brown or natural colour paraffin.

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

PRODUCT FEATURES:

ORGANOLEPTIC **PHYSIO-CHEMICAL** **MICROBIOLOGICAL**

Texture: Firm, compact and buttery on the palate. **Color:** beige ivory. **pH:** 5,2 -5,4 **Dry matter:** 55% minimum **Listeria monocytogenes:** -Aus / 25g at the beginning of marketing. **Taste:** Intense, persistent, firm and pleasant, with hints of rosemary. **Fat:** 50% minimum dry extract. **- Less than 100 cfu / g at the end of its life.** **Appearance:** Presence of small eyes unequally distributed.

PRESENTATION, PACKAGING AND FORMATS **Market Presentation** **Packing** **Boxing** **Palletizing**

- Cylindrical 3 Kg **- 2 pcs / box** **BoxDimensions:** 430x225x123 **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 : **Energy** 1869Kj - 451kcal **Carbohydrates** 1,3g. **Protein** 25,1g. **nutritional values - 100g** **Fat** 38,4g. of which saturates 24,7g. **of which sugars** 1,3g. **Salt** 1,3g. **Calcium** 731 mg/ 100 grams **About 98% IDR**