

"CASTILLO DE HUETE" SHEEP CHEESE IN OLIVE OIL



COMPOSITION:	Product made from sheep's milk subjected to pasteurization, with added salt, rennet, lactic ferments, calcium chloride and lysozyme (derived from egg) and olive oil.		
SURFACE TREATMENTS:	Olive oil as liquid medium.		
ELABORATION PROCESS:	Milk Treatment: Pasteurization	Maturation period: Minimum 90 days.	Allergens Milk and lysozyme (derived from egg).
PRODUCT FEATURES:			
ORGANOLEPTIC	PHYSIO-CHEMICA	AL	MICROBIOLOGICAL
Texture: Firm and compact, buttery palate. Color: Yellow to amber. Taste: Intense, persistent, with arou provided by olive oil. Appearance: Presence of small eye distributed.	nas Fat: 50% minimum di		Listeria monocytogenes: -Aus / 25g at the beginning of marketing. - Less than 100 cfu / g at the end of its life.
PRESENTATION, PACKAGING AND FORMATS	MarketPackingPresentationPlastic jaiDrained net weightolive oil a900 grams.packing	Boxing rs with According to requirement	
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 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). It can be used in culinary preparations both cold (salads, a variety of dishes,) and hot (gratins, pizzas, sandwiches,).		
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 91% IDR

LACTO-GANADERA RIO MAYOR S.L.

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