



“OPTA” SHEEP CHEESE FAT MATURED (3-4 WEEKS)

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: Black or white paraffin.

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| ELABORATION PROCESS: | Milk Treatment: Pasteurization | Maturation period: 21-30 days to 3 Kg format - Minimum 60 days to 9Kg format | Allergens Milk and lysozyme (derived from egg). |
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PRODUCT FEATURES:

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| ORGANOLEPTIC | PHYSIO-CHEMICAL | MICROBIOLOGICAL |
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| PRESENTATION, PACKAGING AND FORMATS | Market Presentation - 3kg cylindrical | Packing | Boxing - 2 pcs / box. - 2 pcs / box. | Palletizing 10 base boxes x 7 height boxes |
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STORAGE CONDITIONS Keep refrigerated.

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| 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.

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| NUTRITIONAL VALUES : nutritional values - 100g | Energy 1798Kj - 434kcal | Carbohydrates 1,3g. of which sugars 1,3g. | Protein 24,2g. Salt 1,25g. Calcium 704 mg/ 100 grams About 88% IDR |
| | Fat 37g. of which saturates 27,3g. | | |