



# Freijoo

Tradición Quesera Desde 1949

PRODUCT DATA SHEET

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QUESOS FEIJOO

# QUESOS FEIJOO

# 01

## THE COMPANY

The company Quesos Feijoo S.L. is located in the parish of Acebedo del Río, in the village of

Outeiro, municipality of Celanova, in Ourense province. The company was founded in the

year 1949 and there have been already four the generations of tradition and cheese quality to

The purest Galician style.

According to their state of ripeness, Quesos Feijoo S.L. elaborates the following types of cheese:



# QUESOS FEIJOO



## LOCAL CHEESE

**Description:** Cheese elaborated with pasteurized milk of cow.

**Ingredients:** Pasteurized cow milk 30% min. and goat 70% min., salt, calcium chloride, rennet and lactic ferments.

**Physical and chemical features:** lactic dry extract 53,0%, lactic fat over dry extract: 47,9%, water over non fat matter: 63,0%

**Microbiological features:** E.Coli: <10 ufc/g, coagulase staphylococci +: <50 ufc/g, salmonellae: absence in 25gr, listeria: absence in 25gr.

**Organoleptical features:** White color, creamy and uniform. Slightly acid scent. Buttery tact in mouth that resembles to the flavor of fresh milk. Slightly salty with no eye presence.

**Product presentation:** cylindrical shape with flat sides pattern printed. Sides embossed with brand logo in a zig-zag design on the band. Hight: 8-10 cm. Diameter: 13-15 cm. Weight aprox.: de 1Kg a 1,5 Kg. cylindrical shape with flat sides. Hight: 5-7 cm. Diameter: 9-11 cm. Weight aprox.: 0,500Kg, 0,800Kg. Cone Shape. Hight: 10-13 cm. Diameter: 9-12cm. Weight aprox.: 1Kg.

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

N°boxes/pallet: base boxes with 7 height boxes

Total= 42 boxes

### Nutritional Values 100gr Contain

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamines and some from B complex. Vitamines and some from B complex

Energy	1281,6 KJ / 306,3 Kcal
Fat	25,3g
Saturates	15,4g
Carbohydrates	0,05g
-Sugars	0,05g
Protein	19,6g
Salt	1,0g

\*Average values for 100g of product\*

· Allergens: Milk

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 2 months after labelling and shipping for less tan 1Kg pieces, and 3 months for more tan 1Kg. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Local Small	0,500Kg	8	45*23*8
	Local Normal	0,800Kg	8	53*27*9
	Curled local small	1Kg	6	45*31*11
	Curled local big	1,5Kg	6	45*31*11
	Local 1,200Kg	1,200Kg	6	45*31*11
	Tetilla (cone shaped)	1Kg	6	41*28*14



## MATURED TENDER CHEESE (LOCAL CHEESE)

**Description:** Cheese elaborated with pasteurized milk of cow.

**Ingredients:** Pasteurized cow milk 30% min. and goat 70% min., salt, calcium chloride, rennet and lactic ferments.

**Physical and chemical features:** lactic dry extract 53,0%, lactic fat over dry extract: 47,9%, water over non fat matter: 63,0%

**Microbiological features:** E.Coli: <10 ufc/g, coagulase staphylococci +: <50 ufc/g, salmonellae: absence in 25gr, listeria: absence in 25gr.

**Organoleptical features:** White color, creamy and uniform. Slightly acid scent. Buttery tact in mouth that resembles to the flavor of fresh milk. Slightly salty with no eye presence.

**Product presentation:** cylindrical shape with flat sides pattern printed. Sides embossed with brand logo in a zig-zag design on the band. Hight: 8-10 cm. Diameter: 13-15 cm. Weight aprox.: de 1Kg a 1,5 Kg. cylindrical shape with flat sides. Hight: 5-7 cm. Diameter: 9-11 cm. Weight aprox.: 0,500Kg, 0,800Kg. Cone Shape. Hight: 10-13 cm. Diameter: 9-12cm. Weight aprox.: 1Kg.

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

Nºboxes/pallet: base boxes with 7 height boxes

Total= 42 boxes

### Nutritional Values 100gr Contain

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamines and some from B complex. Vitamines and some from B complex

Energy	1281,6 KJ / 306,3 Kcal
Fat	25,3g
Saturates	15,4g
Carbohydrates	0,05g
-Sugars	0,05g
Protein	19,6g
Salt	1,0g

*\*Average values for 100g of product\**

· Allergens: Milk

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 2 months after labelling and shipping for less tan 1Kg pieces, and 3 months for more tan 1Kg. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Local Small	0,500Kg	8	45*23*8
	Local Normal	0,800Kg	8	53*27*9
	Curled local small	1Kg	6	45*31*11
	Curled local big	1,5Kg	6	45*31*11
	Local 1,200Kg	1,200Kg	6	45*31*11
	Tetilla (cone shaped)	1Kg	6	41*28*14





## REQUEIXO

**Description:** Cheese elaborated with pasteurized cow milk.

**Ingredients:** pasteurized cow milk, calcium chloride, rennet and lactic ferments.

**Physical and chemical features:** lactic dry extract 40%, lactic fat over dry extract: 51%, water over non fat matter: 48%

**Microbiological features:** E.Coli: max. 1000 ufc/g, coagulase staphylococci: max. 1000 ufc/g, salmonellae: absence, listeria: absence.

**Organoleptical features:** White colour, very agreeable scent and soft and creamy acidity. Tact in mouth has a granulae texture of a minimum grain. Ideal for lone consumption, also accompanied with sugar, honey, fruit, dry fruit, etc.

**Product presentation:** Terrine of sound format with lid. Height: 6-13 cm. Diameter: 12 cm. Weight aprox.: 0,500Kg and 1Kg

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

Nºboxes/pallet: 7 base boxes with 10 height boxes

Total= 70 boxes

### Nutritional Values

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamins and some from B complex.

Energy	635,5 KJ / 151,9 Kcal
Fat	11,9 g
Saturates	7,2 g
Carbohydrates	2,8 g
Sugars	2,8 g
Protein	8,4 g
Salt	0,1g

\*\*Average values for 100g of product\*\*

· Allergens: Milk

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 1 month after labelling and shipping. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Round Terrine	0,500Kg	8	46*23*13
	Round Terrine	1Kg	6	46*23*13



## BAR CHEESE/LACTOSE FREE BAR

**Description:** Cheese elaborated with pasteurized cow milk.

**Ingredients:** pasteurized cow milk, calcium chloride, rennet and lactic ferments.

**Physical and chemical features:** lactic dry extract 50%, lactic fat over dry extract: 45%, water over non fat matter: 58%

**Microbiological features:** E.Coli: max. 1000 ufc/g, coagulase staphylococci +: max. 1000 ufc/g, salmonellae: absence, listeria: absence.

**Organoleptical features:** Ivory white colour, pressed dough, very agreeable scent that evolutionates to butter, fine and soft flavour. Tact in mouth is buttery, with high elasticity level, ideal to melt and grill.

**Product presentation:** Rectangular shape with flat sides. Hight: 6-10 cm. Wide: 9-12 cm. Weight aprox.: from 0,500Kg to 2Kg.

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

N°boxes/pallet: 7 base boxes with 10 height boxes

Total= 70 boxes

### Nutritional Values 100gr Contain

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamins and some from B complex.

Energy	1594,7 KJ / 381,1 Kcal
Fat	31,1g
-Saturates	18,2g
Carbohydrates	0,01g
-Sugars	0,01g
Protein	25,3g
Salt	1,8g

*\*Average values for 100g of product\**

· Allergens: Milk

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 9 months after labeling and shipping. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box ja	Box size(cm)
	Small bar	1Kg	4	42*24*10
	Big Bar	2Kg	4	44*25*13
	½ Bar	0,500 Kg	8	42*24*10



## SEMICURED COW CHEESE

**Description:** Cheese elaborated with pasteurized cow milk.

**Ingredients:** pasteurized cow milk, calcium chloride, rennet and lactic ferments..

**Physical and chemical features:** lactic dry extract 50%, %, lactic fat over dry extract: 45%, **water over non fat matter:** 58%

**Microbiological features:** E.Coli: max. 1000 ufc/g, coagulase staphylococci: max. 1000 ufc/g, salmonellae: absence, listeria: absence.

**Organoleptical features:** Ivory white colour, pressed rough, with small eyes unequally distributed, very agreeable scent that evolutionates to butter, fine and soft flavour. Tact in mouth is buttery, with high elasticity level.

**Product presentation:** cylindrical shape with flat sides pattern printed. Sides embossed with brand logo in a zig-zag design on the band. Hight: 8-10 cm. Diameter: 11-13 cm. Weight aprox.: from 1Kg to 1,8 Kg. Plasticised crust, black colour. Do not consume the crust (it contains preservatives E-202 y E-235 and colouring agents E-153)

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

Nºboxes/pallet base boxes with 10 height boxes

Total= 70 boxes

### Nutritional Values

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamines and some from B complex

Energy	1594,7 KJ / 381,1 Kcal
Fat	31,1g
Saturates	18,2g
Carbohydrates	0,01g
Sugars	0,01g
Protein	25,3g
Salt	1,8g

*\*Average values for 100g of product\**

· Allergens: Milk

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 9 month after labelling and shipping. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Semicured small	1Kg	6	45*31*11
	Semicured big	1,8Kg	5	45*31*11





## SEMICURED HISPANIC CHEESE (COW-SHEEP)

**Description:** Cheese elaborated with pasteurized cow milk and cream of sheep.

**Ingredients:** Pasteurized cow milk, cream of sheep, salt, calcium chloride, rennet and lactic ferments.

**Physical and chemical features:** lactic dry extract 50%, lactic fat over dry extract: 45%, water over non fat matter: 58%

**Microbiological features:** E.Coli: max. 1000 ufc/g, coagulase staphylococci +: max. 1000 ufc/g, salmonellae: absence, listeria: absence

**Organoleptical features:** Ivory white colour, pressed dough, with small eyes unequally distributed, very agreeable scent that evolutionates to butter, fine and soft flavour. Tact in mouth is buttery, with high elasticity level.

**Product presentation:** cylindrical shape with flat sides pattern printed. Sides embossed with brand logo in a zig-zag design on the band. Hight: 8-10 cm. Diameter: 11-13 cm. Weight aprox.: from 1Kg to 1,8 Kg. Plasticised crust, black colour. Do not consume the crust (it contains preservatives E-202 y E-235 and colouring agents E-153)

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

Nºboxes/pallet: base boxes with 10 height boxes

Total= 70 boxes

### Nutritional Values

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamins and some from B complex. Vitamins and some from B complex

Energy	1719,2 KJ / 410,9Kcal
Fat	35,2g
Saturates	20,6 g
Carbohydrates	0,02g
Sugars	0,02g
Protein	23,5g
Salt	1,5g

\*Average values for 100g of product\*

· Allergens: Milk

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 9 month after labelling and shipping. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Semicured small	1Kg	6	45*31*11
	Semicured big	1,8Kg	5	45*31*11



## SEMICURED MIXED CHEESE (COW-GOAT)

**Description:** Riped cheese, elaborated with pasteurized milk of cow and goat.

**Ingredients:** Pasteurized cow milk 30% min. and goat 70% min., salt, calcium chloride, rennet and lactic ferments, and lysozyme E-1105

**Physical and chemical features:** dry extract 61,5%, lactic fat over dry extract: 57,7%, water over non fat matter: 59,7%

**Microbiological features:** E.Coli: < 10 ufc/g, coagulase staphylococci +: <10 ufc/g, salmonellae: absence in 25gr, listeria: absence in 25gr.

**Organoleptical features:** Ivory white colour, pressed rough, with small eyes unequally distributed, very agreeable scent that evolutionates to butter, fine and soft flavour. Tact in mouth is buttery, with high elasticity level.

**Product presentation:** cylindrical shape with flat sides pattern printed. Sides embossed with brand logo in a zig-zag design on the band. Hight: 10-11 cm. Diameter: 20-21 cm. Weight aprox.: 1,5 Kg. Plasticised crust, brown colour. Do not consume the crust (it contains preservatives E-202 y E-235 and colouring agents E-153)

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

Nºboxes/pallet: base boxes with 10 height boxes

Total= 70 boxes

### Nutritional Values

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamines: Calcium, A, D, E Vitamines and some from B complex. Vitamines and some from B complex

Energy	1733,9 KJ / 414,4 Kcal
Fat	35,5
-Saturates	13,3
Carbohydrates	0,83g
-Sugars	0,83g
Protein	22,9
Salt	1,7g

*\*Average values for 100g of product\**

· Allergens: Milk and egg · Ripening: 35 days minimum / Mini 20 days

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 9 month after labelling and shipping. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Whole piece vacuum packing	0,500Kg	8	46*23*13
	Whole piece vacuum packing	0,800Kg	6	46*23*13
	Whole piece vacuum packing	1,5Kg	4	46*23*13





## SEMICURED GOAT CHEESE WINERY

**Description:** Riped cheese elaborated with pasteurized cow and goat milk.

**Ingredients:** Pasteurized cow milk 30% min. and goat 70% min., salt, calcium chloride, rennet and lactic ferments, and lysozyme E-1105

**Physical and chemical features:** lactic dry extract 61,9%, %, lactic fat over dry extract: 55,3%, water over non fat matter: 58,0%

**Microbiological features:** E.Coli: < 10 ufc/g, coagulase staphylococci +: <10 ufc/g, salmonellae: absence in 25gr, listeria: absence in 25gr.

**Organoleptical features:** Ivory white colour, pressed rough, with small eyes unequally distributed, very agreeable scent that evolutionates to butter, fine and soft flavour. Tact in mouth is buttery, with high elasticity level. Low in salt.

**Product presentation:** cylindrical shape with flat sides pattern printed. Sides embossed with brand logo in a zig-zag design on the band. Hight: 10-11 cm. Diameter: 20-21 cm. Weight aprox.: 1,5 Kg. Plasticised crust, brown colour. Do not consume the crust (it contains preservatives E-202 y E-235 and colouring agents E-153)

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

Nºboxes/pallet: base boxes with 10 height boxes

Total= 70 boxes

### Nutritional Values

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamines and some from B complex.

Energy	1649,9KJ / 393,4Kcal
Fat	34,5 g
-Saturates	24,7 g
Carbohydrates	2,5 g
-Sugars	0,5 g
Protein	23,5 g
Salt	1,5 g

*\*Average values for 100g of product\**

· Allergens: Milk and egg · Ripening: 35 days minimum / Mini 20 days

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 9 month after labelling and shipping. Consume at room temperature, 18°C-20°C.

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Whole piece vacuum packing	0,500Kg	8	46*23*13
	Whole piece vacuum packing	0,800Kg	6	46*23*13
	Whole piece vacuum packing	1,5Kg	4	46*23*13





## SEMICURED IBERIAN WINERY

**Description:** Riped cheese elaborated with pasteurized cow, sheep and goat milk.

**Ingredients:** Pasteurized cow milk 54%, sheep milk 33% min. and goat 13% min., salt, calcium chloride, rennet and lactic ferments, and lysozyme E-1105

**Physical and chemical features:** lactic dry extract 61,9%, %, lactic fat over dry extract: 55,3%, water over non fat matter: 58,0%

**Microbiological features:** E.Coli: < 10 ufc/g, coagulase staphylococci +: <10 ufc/g, salmonellae: absence in 25gr, listeria: absence in 25gr.

**Organoleptical features:** straw yellow color on ivory background. Pressed but not compact paste, with small eyes unevenly distributed. Not very firm, high chewiness, little or not at all adherent, little granular, slightly moist, somewhat fatty, a little creamy and homogeneous. Something acidic, with a sweet, correct touch of salt. Slightly spicy and somewhat astringent.

**Product presentation:** cylindrical shape with flat sides pattern printed. Sides embossed with brand logo in a zig-zag design on the band. Hight: 10-11 cm. Diameter: 20-21 cm. Weight aprox.: 1,5 Kg. Plasticised crust, brown colour. Do not consume the crust (it contains preservatives E-202 y E-235 and colouring agents E-153)

### Boxing and palletizing:

Type of Pallet: EUR 120\*80

Nºboxes/pallet: base boxes with 10 height boxes

Total= 70 boxes

### Nutritional Values

It is a product with high nutritional values, rich in proteins of high biological value. Source of important mineral salts and vitamins: Calcium, A, D, E Vitamins and some from B complex.

Energy	419,5 KJ / 1.755,2Kcal
Fat	34,5g
-Saturates	24,7g
Carbohydrates	1,0 g
-Sugars	0,5g
Protein	26,7g
Salt	2,7g

*\*Average values for 100g of product\**

· Allergens: Milk and egg · Ripening: 35 days minimum / Mini 20 days

· Transportation Method: Refrigerated at 4° to 10°

· Conservation and best-before consumption: Keep refrigerated at 4° C-10°C. Best-before consumption: 9 month after labelling and shipping. Consume at room temperature, 18°C-

Packaging	Format	Weight/piece(aprox)	Unit/box	Box size(cm)
	Whole piece vacuum packing	0,500Kg	8	46*23*13
	Whole piece vacuum packing	0,800Kg	6	46*23*13
	Whole piece vacuum packing	1,5Kg	4	46*23*13



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## CONTACT

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# QUESOS FEIJOO



# Feijoo

Tradición Quesera Desde 1949