

## 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

N°boxes/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. Vitamines 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	

