

MATURED GOAT CHEESE

ONTVANGEN

Door braeju om 15:52,15-4-21

PRODUCT NAME

MATURED GOAT CHEESE

INGREDIENTS

Goat's **milk**, salt, rennet, **lactic** ferments and preservative E-252. Non-edible rind. Preservatives on the rind (E-202 and E-235) and colouring (E-172). Milking country: EU. Transformation country: Spain.



ALLERGENS AND GMOs

Presence of milk and milk derivatives (including lactose). This product is not suitable for people allergic to milk and lactose intolerants.

This product and its ingredients do not contain and do not consist of any genetically modified organisms.

SHELF LIFE

365 days from packaging date (The product will be served at least with 70% of its shelf life)

CHARACTERISTICS

MICROBIOLOGICAS ⁽¹⁾	
PARAMETER	VALUE
<i>Salmonella</i>	absence/25 g
<i>Listeria monocytogenes</i>	absence/25 g
<i>Staphylococcus coagulasa +</i>	< 100 ufc/g
<i>E. coli</i>	< 100 ufc/g

FISICO-QUIMICAS ⁽²⁾	
PARAMETER	VALUE
Fat content above dry extract	Min. 45%
Dry extract	Min. 50%

(1) According to: Regulation 2073/2005 and Regulation 1441/2007, related to Microbiological Criteria

(2) According to: Royal Decree 1113/2006, Quality Regulation for Cheeses and Processed Cheeses

ORGANOLEPTIC CHARACTERISTICS

COLOUR	Ivory – light yellow
AROMA	Strong-characteristic of goat
TASTE	Creamy-Strong-characteristic of goat
TEXTURE	Homogeneous, slightly crumbly

PRESERVATION AND TRANSPORT CONDITIONS

Preserve and transport refrigerated, between 3 and 8°C.

NUTRITION FACTS AVERAGE PER 100 g

VALUE ENERGY	1.501 kJ/ 362 kcal
FAT	30 g
OF WHICH SATURATED	22 g
CARBOHYDRATES	1 g
OF WHICH SUGARS	< 0.5 g
PROTEIN	22 g
SALT	1.5 g

LOGISTICS DATA

UNIT:

Cheese of ± 3 kg (variable weight). Vacuum packed.

CODE	NET WEIGHT	DIMENSIONS ($\varnothing$ x H) (cm)	EAN 13
74	± 3 kg	19.5 x 13	8427298000482

CASE:

Carton case

UNITS/CASE	NET WEIGHT	DIMENSIONS (L x W x H) (cm)	EAN 14
2	± 6 kg	44.5 x 22.5 x 13	98427298000485

PALET:

Wood pallet (120 cm x 80 cm x 15 cm).

CASES PER LAYER	10
LAYERS PER PALET	10
TOTAL CASES	100