QUESO TETILLA, P.D.O. PRODUCT SPECIFICATION

PRODUCT	Protected Designation of Origin Tetilla	
FORMAT	900 grams	
CHEESE TYPE	Matured fat semi-soft cheese	
COMPOSITION	Pasteurized cow's milk (from the breeds Frisona and Pardo Alpina), lactic ferments, curdling agent, calcium chloride and salt. Preservative E202 and E235	
E.A.N. CODE	8437011874023	
COUNTRY OF ORIGIN	Spain	
Sanitary Registration number	15007666/LU	

FAT	45%	
LACTIC DRY MATTER	48%	
SHAPE	Spinning top, cone shapped	
SIZE	14cm x12cm	
PASTE	Ivory-white color, soft, creamy, uniform, with few holes	
TEXTURE	Creamy, becomes more spreadable and easily melted	
TASTE	Intense lactic and buttery flavors	
RIPENING PERIOD	Minimum 20 days	
SHELF LIFE	6 months, kept refrigerated	

PALLET TYPE	European	
PACKAGING	Cardboard box of 6 Tetilla cheese units	
BOX DIMENSIONS	470mm (length) x 318mm (width) x 127mm (height)	
BOXES PER PALLET	60 boxes	
LINES PER PALLET	12 boxes	
LEVELS PER LINE	5 boxes	

PRESENTATION	Presented in a cardboard box of 6 units (each unit is vacuum packed)	
STORAGING	Keep refrigerated at a temperature between 2 and 8 °C	
TRANSPORT CONDITIONS	Refrigerated trucks at a temperature between 2 and 8 °C	
APPLICABLE LEGISLATION	 Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumed Regulation (EC) n° 2073/2005 on microbiological criteria for foodstuffs. Royal Decree 1113/2006, September 29th, approving the quality standards for cheeses and melted cheeses. 	

ALLERGEN	Milk

NUTRITION FACTS	per 100 gr
Calories	340 Kcal 1410 Kj
Proteins	19,7 g
Carbohydrate	1,9 g
Total Fats	28,20 g
Saturated fats	17,54 g
Dietary Fiber	< 1 g
Salt	0,50 g

^{*} Recommended Daily Intake

