

	<p style="text-align: center;">LORDI, S.A.U. Pl. La cañada, parcela I Los Yébenes (TOLEDO) Telf: 925320765 Fax: 925321161 e-mail: administración@lordi.es</p>	<p style="text-align: center;">ENG-FT_05-05 February 2020</p>
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SHEEP CHEESE WITH ROSEMARY		

1. PRODUCT DESCRIPTION

Matuerated pressed paste cheese made with pasteurized sheep milk and rind covered with rosemary.

2. PRODUCTION

Collection and transport of the milk to the factory. Milk pasteurization 73 °C / 20 seconds. Worked in barrels by heating the milk between 28 and 32 °C for 30 to 60 minutes until their clotting. Then, whey is separated and curd is pressed into moulds. Unmoulding and salted by immersion in brine. Drying and maturation under controlled conditions of temperature and humidity. After maduration, rind is covered with lard and rosemary.

3. INGREDIENTS

Sheep's milk, salt, stabilizer: calcium chloride, cheese cultures, coagulant (chymosin produced by fermentation on a vegetable substrate), preservative: lysozyme (contains EGG).

Food coating rind (NON-EDIBLE): polyvinyl acetate, lard, rosemary.

Preservatives: E-202, E-235. Colourings: E-150d, E-171, E-160b.

Milk from Spain.

4. LEGAL REFERENCES

- R.D. 1113/2006 Quality standars for cheeses.

5. PHYSICOCHEMICAL SPECIFICATIONS

PARAMETER	LIMIT
pH	4.8-5.8
Dry matter	> 50 %
Fat (in dry matter)	> 45 %
Protein (in dry matter)	> 30 %
Salt	< 2.3 %

6. MICROBIOLOGICAL SPECIFICATIONS

PARAMETER	LIMIT
Escherichia coli	< 1000 cfu /g
Staphilococcus coagulase positive	< 100 cfu/g
Salmonella	Not detected in 25 g
Listeria monocytogenes	Not detected in 25 g

7. ORGANOLLEPTIC SPECIFICATIONS

Firm and compact paste with small and irregular eyes. Ivory-yellow color. Lactic smell. Rosemary smell. Slightly acidic flavour, intense and tasty, with nutty notes and long aftertaste.

DEVELOPED BY	APPROVED BY
Quality Manager	General Manager
Date: 27/02/2020	Date: 27/02/2020

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8. MATURATION

Halfcured	2-4 months
Cured	4-9 months

9. PRESENTATION

FORMAT	APROX. WEIGHT	PRIMARY PACKAGING	SECONDARY PACKAGING
Cylindrical	3.2 Kg	Vacuum	2 units /cardbox
Cylindrical	1.1 Kg	Vacuum	6 units /cardbox
Wedges	According to order	Vacuum	According to format

10. NUTRICIONAL INFORMATION PER 100 g product

UE		USA	
valor energético	1809kJ/ 437 kcal	Calories	437
grasas	38 g	Fat	38 g
de las cuales saturadas	27 g	Saturated fat	27 g
hidratos de carbono	0,2 g	Trans fat	0,7 g
de los cuales azúcares	0 g	Cholesterol	73 mg
proteínas	24 g	Sodium	520 mg
sal	1,3 g	Carbohydrate	0.2 g
		Dietary fiber	0 g
		Total sugar	0,2 g
		Added sugars	0 g
		Protein	24 g
		Vitamin D	0 g
		Calcium	717 mg
		Iron	0.1 mg
		Potassium	145 mg

11. TRANSPORT AND STORAGE

Food transport and conservation at positive temperature < 10°C and isolated from weird odors, and toxic substances.

12. EXPECTED CONSUMPTION

Ready to eat after removing the packaging. It is recommended to consume between 16 and 18°C removing the rind. NON-EDIBLE RIND.

13. PALLETIZING

European pallet / American pallet (according to order)

14. QUALITY CONTROL

LORDI, S.A.U. is authorised with legal number 15.00693/TO.
 Certification BRC is available.

15. ALLERGENS

- MILK as the only raw material in cheese manufacturing.
- EGG (derived from lysozyme)

16.GMO

The products do not contain genetically modified organisms (GMOs) or additives or ingredients derived from GMOs, according to EEC Regulations 1829/2003 and 1830/2003

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