

CHEESE FACTORY "CAMPO CAPELA" - GALICIAN CHEESE

TECHNICAL DATA SHEET CHEESE WITH PROTECTED DESIGNATION OF ORIGIN "TETILLA"



Description: "Tetilla" cheese is one of the most representative cheeses of Galicia (Spain) and has Designation of Origin.

It is mainly elaborated with cow pasteurized milk of Galician race and it has a maturing period of at least 7 days.

This name comes from its conical shape that resembles one breast or "Tetilla".

This form is given by the funnels in which milk curdles at the beginning of its elaboration.

Has Designation of Origin since 1.992.

Expiration: 3 Months

Organoleptic characteristics:

- .- **Odor:** Lactic of natural milk
- .- **Flavor:** With shades of yogurt
- .- **Texture:** Creamy. At room temperature, cheese can stretch.

Nutritional value per 100 grams of product

- .- **Proteins:** 16,77 g
- .- **Energy value:** 294,04 Kcal.
- .- **Fats:** 24,96 g
- .- **Carbohydrates:** 0,58 g

Ingredients: Raw cow's milk 99%, lactic ferments, rennet and salt

Packaging conditions: Without packaged, coated with natural antifungal edible paint

Weight per unit: Approximately 500 to 800 grams.

Distribution conditions: Temperature 4 to 7 °

Expected use / Type of population: Direct consumption / Entire population

Composition: No contains additives, preservatives or dyes. It maintains the traditional method in its elaboration, preserving the original flavor and nutritional characteristics.



Logistic: Units per box / Boxes per pallet: 4 / 48

Reefer shipping

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