

CHEESE FACTORY "LAS VILLUERCAS" - IBORES CHEESE

TECHNICAL DATA SHEET "FLOR DE LAS VILLUERCAS" NATURAL CHEESE - PROTECTED DESIGNATION OF ORIGIN "IBORES"



Designation of origin: Ibores cheese

Chemical characteristics

- **Dry extract:** 50%
- **Fat material:** EST 50%
- **Moisture in non-fatty:** 65 %
- **Chlorides:** 1,0 % Minimum.
- **PH:** 5,1 – 5,4

Ingredients: Raw goat milk 100 %

Added ingredients: Lactic ferment, animal rennet and salt.

Formats: 1 Kilo, halves or quarters. All vacuum packed.

Packaging: Boxes of six cheeses of 1 kilo
Boxes of 12 halves
Boxes of 24 quarters

Organoleptic characteristics:

- **Appearance / Texture:** Creamy / Soft

- **Taste:** Typical and nice. The taste of these cheeses is buttery, slightly acidic, moderately spicy, something salty, soft goat aftertaste and very palatable.

- **Aroma:** Soft to moderate, of goat cheese made from raw milk.

Physical characteristics: Cylindrical shape, with substantially flat faces and perimeter surface flat convex, the height is between 5 and 9 centimeters, with a diameter of 11 to 15 centimeters and a weight between 650 and 1.200 grams.

Its rind is smooth and semi-hard, and his color is yellow-wax to ocher dark. The presentation formats are: natural, with paprika and smeared with oil. The color may vary. The natural format has a grayish color, the paprika format has a red-orange color and the smeared in oil has a yellow ocher color.

The paste is ivory white, semi-hard, soft texture, buttery, wet and elastic. Presents small eyes unevenly distributed.

Deadline for optimal consumption: 100 days

Storage temperature: 4 – 6 °

