

CHEESE FACTORY "LAS VILLUERCAS" - "TORTA DE LA SERENA" CHEESE

TECHNICAL DATA SHEET "LA CASTUEREÑA" CHEESE WITH PROTECTED DESIGNATION OF ORIGIN "TORTA DE LA SERENA"



Designation of origin: "Torta de la Serena"

Ingredients:

Raw milk "Merina" sheep and vegetable rennet (Cynara cardunculus)

Presentation:

Shrink wrap, in box of 4 units (60 boxes per pallet).

Conservation:

4 to 6 ° degrees Celsius

Tips for use:

- In order to taste your "Torta" in his optimal texture point is recommended removing from the refrigerator twelve hours before consumption to reach the ideal temperature between 18 and 22 degrees Celsius.
- Always open the cheese by the superior area in circular shape.
- Remove cover for consumption
- Spread the cheese on bread or toast. Once consumed, put the lid and keep in refrigerator.

Ripening:

Ripened cheese (65/80 days)

Organoleptic characteristics:

- **Weight / Shape / Height / Base:** 1,250 kilo approximately /Cylindrical /7 cm. approximately /18 cm. Approx.
- **Rind / Paste / Taste:** Semi-hard and smooth with yellow ochre color / Soft, ivory color with little eyes irregularly distributed / Creamy, light bitter taste.

Nutritional value per 100 grams of product:

- **Energy value / Moisture / Fats:** 362,38 KCAL – 1.503,74 KJUL / 42,73 % / 29,10 grams
- **Proteins / Carbohydrates / Calcium:** 23,50 grams / 1,62 grams / 1,21 grams (151% R.D.A.)



Microbiological characteristics:

- **Listeria monocytogenes / Salmonella spp:** Absence/25 grams / Absence/25 grams
- **Staphylococcus aureus / Escherichia coli:** 10³ colonies gram / 10³ colonies gram