

CHEESE FACTORY "MAUSITXA"- IDIAZABAL CHEESE

TECNICAL DATA SHEET LATXA GAZTA BLACK LABEL CHEESE WITH PROTECTED DESIGNATION OF ORIGIN "IDIAZABAL"



Description: The Latxa Gazta cheese with Protected Designation of Origin Idiazabal is a supreme quality cheese that stands out from all others by its black label that reflects all the quality of its taste as the best warranty of tasting an exquisite and exceptional cheese.

Format: Unit of approximately 1 kilo. It is an ideal gift with certificate of tasting and processing, numbered and sealed.

Elaboration: Prepared exclusively with milk from sheep of the breed Latxa and a minimum maturation of sixty days.

Product features:

- .- **Shape:** Cylindrical shape, with substantially flat faces
- .- **Height:** Between 8 and 12 centimeters
- .- **Diameter:** Between 13 and 16 centimeters
- .- **Weight:** Between 1,1 and 1,8 kilos
- .- **Rind:** Hard, pale yellow color. In case to be smoked, color should be dark brown or smoked.
- .- **Paste:** Compact, variable color; from white to ivory yellow, may have an unevenly distributed small eyes in little amount.
- .- **Fats:** Not less than 45% of dry extract
- .- **Dry extract:** Minimum 55%
- .- **PH:** 4,9 to 5,5
- .- **Total proteins:** Min. 25% of dry extract

Packaging and storage: Vacuum packaging. It is recommended to keep refrigerated between 4 and 8 degrees Celsius.

Shelf life: 24 months from the date of elaboration.

Population group: Intended for any type of consumer. It is recommended to remove vacuum in advance and temper the product.

