

CHEESE FACTORY "MAUSITXA"- IDIAZABAL CHEESE

TECNICAL DATA SHEET MAUSITXA CHEESE WITH PROTECTED DESIGNATION OF ORIGIN "IDIAZABAL"



Description: Cheese with Protected Designation of Origin Idiazabal made with raw sheep milk breed Latxa and natural rennet.

It's intense, broad and balanced.

It has a clean taste and a strong character to "ripened sheep's milk" and natural rennet flavor.

In the dairy Mausitxa are proud that their cheeses were chosen as the best by experts in tasting and gourmets.

Elaboration: Made exclusively with raw sheep milk breed Latxa and natural rennet.

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 file unequally 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. Is recommended to remove vacuum in advance and temper the product.



IDIAZABAL[®]

Con la Garantía de la Denominación de Origen