

**CHEESE FACTORY "CAMPO CAPELA" - GALICIAN CHEESE**  
**TECHNICAL DATA SHEET SOFT COW CHEESE WITH "CHORIZO"**



**Description:** Delicious combination of soft cow cheese and Celtic pork chorizo.

It is a soft cow cheese with pieces of chorizo inside, one perfect combination with first quality products.

"Campo Capela" products are characterized for the quality, selection of the best ingredients and extreme control in production process, storage, distribution and warranty of origin.

**Expiration:** 3 Months

**Organoleptic characteristics:**

- .- **Odor:** Lactic of natural milk with chorizo
- .- **Flavor:** Cream cheese and chorizo. The two flavors are distinguished separately
- .- **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, salt and celtic pork chorizo

**Packaging conditions:** Without packaged, coated with olive oil and paprika

**Weight per unit:** Approximately 500 to 3.000 grams.

**Other characteristics:** Can be frozen

**Factory storage conditions:** Temperature 4 to 7 °

**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:** 12 (Format 500 grams) / 24 (Format 500 grams)

**Reefer shipping**