

## CHEESE FACTORY "LAS VILLUERCAS" - SPREAD CHEESE

### TECHNICAL DATA SHEET "THE TASTE OF MATILDE" SHEEP CREAM CHEESE 200 GRS.



#### Product description:

White cheese pasteurized full-fat, with 15% sheep cheese. It is not recommended its utilization with foods to be ingested by people with lactose intolerance.

**External appearance:** Polypropylene rectangular packaging, thermo sealed in aluminum.

**Aspect of the paste:** Color: Uniform ivory.

**Texture:** Creamy and spreadable.

**Flavor:** Soft sheep cheese

**Ingredients:** Fresh cheese, cake sheep (15%), milk solids, salt, stabilizer E-407 and preservative E-200.

#### Physic-Chemical characteristics:

.- Minimum 65% Fatty matter / E.S.L

.- Minimum 35% E.S.L.

.- Salt: 0,8 +/- 0,1%

.- PH: 4,75 +/- 0,1

#### Microbiological characteristics

.- *Listeria monocytogenes*: Absence 25 g n=5 c=0

.- Coagulase positive staphylococci: n=5 c=2 m=10 M=100

.- Ecoli: n=5 c=2 m=100 M=1000

#### Nutritional value per 100 grams of product

.- Energy value (KJ / KCAL): 1.050 / 251

.- Proteins: 7,6 G

.- Carbohydrates / Carbohydrates (sugar): 4,5 G / 4,5 G

.- Fats / Saturated fats: 22,5 G / 14,1 G

.- Fiber / Sodium \* / \* Equivalent in salt: 0,00 G / 0,41 G / 1,03 G

**Storage conditions:** Keep refrigerated between +2 and +8 ° C. Best before 6 months from the date of packaging.

**Allergens:** Contains milk and derivatives (including lactose)

**Logistic: Units per box/Boxes per pallet /Units per pallet:** 14 / 144 / 2.016