

CHEESE FACTORY "MAUSITXA"- IDIAZABAL CHEESE

TECNICAL DATA SHEET ZUMITZ GREEN LABEL CHEESE WITH PROTECTED DESIGNATION OF ORIGIN "IDIAZABAL"



Description: The Zumitz green label cheese with Protected Designation of Origin Idiazabal is the result of a rigorous selection by the experts of the Designation of Origin Idiazabal that require for these cheeses a higher score than the normal mean scores of the remaining production.

It has a very limited production.

The Zumitz cheese is excellent quality and a natural product processed by strictly traditional method.

Format: Unit of approximately 1 kilo.

It is a ideal gift with certificate of tasting and processing, numbered and sealed.

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

They are sold whole, vacuum packed, with special and differential packaging, which also includes a quality certificate.

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.

