

PRODUCT SPECIFICATIONS

1. PRODUCT INFORMATION:

- 1.01: Name of product: MANCHEGO PDO VIEJO
1.02: Description: Matured cheese elaborated from 100% Manchega sheep milk.
1.03: Type of milk: Pasteurised sheep's milk
1.04: Maturation: 12 months
1.05: Flavour: Soft, mild
1.06: Consistency: Firm, creamy texture.
1.07: Colour of paste: Ivory with some holes
1.08: Colour of rind: Brown chocolate
1.09: Treatment of rind: Anti-mould
1.10: Shape: Cylindrical
1.11: Format: 3 Kg.
1.12: Weight: 3 Kg. approx.
1.13: Dimensions: 20 cm. Diameter x 10-12 cm. height.
1.14: Is this product free from GMO? Yes
1.15: Is this products free form foreign bodies? (i.e. Metal, plastic, glass, wood...): Yes
1.16: Treatment of milk: Pasteurised 72°C 20"
1.17: Rennet: Calf rennet

2 - INGREDIENTS (in decreasing order)

	INGREDIENTS	%
1.	Pasteurised sheep's milk from Manchega breed	97,1
2.	Lactic Starters	1,0
3.	Animal curd	0,2
4.	Calcium chloride	0.2
6.	Salt	1,5

3- PHYSICAL/CHEMICAL DATA.

- 3.01: Moisture (%): Maximum 45%
3.02: Dry extract (%): Minimum 55%
3.03: Fat in dry extract (%): Minimum 50%
3.04: Weight of water in non fat matter (%): 63%
3.05: PH: 5,2

4- NUTRITIONAL VALUE IN 100 GR.

- 4.01: Average energy value (Kj - Kcal): 1858 Kj / 449 Kcal
4.02: Protein (g.): 25,5
4.03: Fat (g.): 38,5
4.04: Carbohydrates (g.): <0,5
4.05: Salt (g.): 1,5
4.06: Calcium (mg.): 890
4.07: Saturated Fat (g.): 27,2
4.08: Sugars (g.): <0,5
4.09: Sodium (g.): 0,623
4.10 Fibre (g.): <1,0

5- MICROBIOLOGICAL DATA:

- 5.01: Total Enterobacterias: <1000 c/gr.
- 5.02: Estafilococos aureus: <100 c/gr.
- 5.03: Coliforms: < 100 c/gr.
- 5.04: Escherichia colli: <100 c/gr.
- 5.05: Salmonella: Absence in 25 g.
- 5.06: Listeria: Absence in 25 g.

6- PACKAGING

- 6.01: Material in contact with product: Plastic
- 6.02: Weight: 10 gr.
- 6.03: External Material (box): Cardboard
- 6.04: Weight: 270 gr.
- 6.05: Dimensions of the cardboard (Length x Width x Height): 415 x 212 x 125 mm.
- 6.06: Number of units per case: 2
- 6.07: Number of cases per layer: 10
- 6.08: Number of layers per pallet: 12
- 6.09: Type of pallet and dimensions: European (80 x 120 cm.)
- 6.10: EAN code for consumer: 8437007488333.
- 6.11: Taric code: 04069089

7- TRANSPORT AND STORAGE CONDITIONS

- 7.01: Type of transport: Refrigerated
- 7.02: Temperature during transport: +1 - +5°C
- 7.03: Temperature at delivery: +1 - +5°C
- 7.04: Storage temperature: : +1 - +5°C
- 7.05: Shelf life after production: 12 months
- 7.06: Shelf life after delivery: 11 months
- 7.07: Shelf life code format: dd/mm/yy (Day/Month/Year)
- 7.08: Traceability: Batch Nr: XXYYZ. XX: production date, YY: production month, kind of product (1 for Manchego cheese)

8- ALLERGENS

- 8.01: Milk protein
- 8.02: Lactose

9- MANUFACTURE INFORMATION

9.01: Name: QUESOS NAVALMORAL S.A.

9.02: Address:

Ctra de Toledo Km. 2,3

45163 Totanés (Toledo)

SPAIN

Phone: + (34) 925.401 066

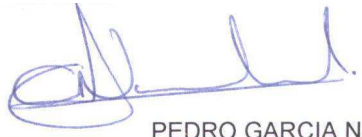
Fax : + (34) 925.400.431

E-mail: pedrogarna@quesosnavalmoral.com

9.03: Sanitary register: ES/1505516/TO

9.04: HACCP: Yes

9.05: Certification of Quality Standards: BRC (Grade AA) and IFS (Higher level)

Director 
PEDRO GARCIA NAVALMORAL

