

Cheese Sheep Aged Manchego



3kg Wheel

Castillo de Bayren

Ingredients: Pasteurized Manchega Sheep's MILK, salt, rennet, Cheese Cultures, Sequestrant: Calcium Chloride, preservative E-1105 (from EGG), Rind: preservative E-235, preservative E-203 and colorant E-172

Supplier

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Legislation

- _ Royal Decree 1334/1999, of July 31, by which the general rule for labeling, presentation is approved. advertising of foodstuffs. Incorporating subsequent amendments RD 2220/2004 of 26 November and Royal Decree 1245/2008 on the list of ingredients shall indicate on the label with a clear reference to the name of ingredient that can cause adverse reactions in people is set sensitive.
- _ Royal Decree 640/2006 of 26 May laying down conditions of application of the Community rules on hygiene of production and marketing of food products are regulated.
- _ Ministerial Command from 29 November 1985 establishing quality standards for cheese and processed cheese destined for the domestic market, as amended by the Order of 8 May 1987 are approved.
- _ Real Decree 1113/2006, of September 29, establishing quality standards for cheese and processed cheese that complements the anterior. Real Decree 818/2015, of 11 September amending amending Annexes I and approved II above.
- _ Regulation (EC) No 178/2002 from the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down is procedures in matters of food safety.
- _ Regulation E.C. No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.
- _ Real Decree 930/1992 of 17 July establishing the standard labeling on the nutritional properties of food products is approved.
- _ Real Decree 1801/2008, from 3 November, by which the general rule for controlling the actual content of the packaged products are approved.
- _ Real Decree 142/2002 from February 1, 2002 the Ministry of Health and Consumption, on the positive list of additives other than colors and sweeteners approved. Incorporating its subsequent amendments. _R.D. 257/2004 of 13 February and R. D. 2196/2004, November 25.
- _ Regulation EC . 2073/2005 of the Commission of 15 November 2005 on microbiological criteria for foodstuffs.
- _ Regulation EC No. 853/2004 of the European Parliament and the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.
- _ Regulation (EC) No. 854/2004 of the European Parliament and Council of 29 April 2004 for it specific rules for the organization of official controls on products of animal origin intended for human consumption.
- _ Regulation (EC) No 1881/2006 for the maximum levels for certain contaminants in foodstuffs is set. Regulation 835/2011 subsequent amendment of 19 August 2011 as regards the maximum content of polycyclic aromatic hydrocarbons in foodstuffs. Regulation 594/2012 on July 5 by the maximum for certain contaminants in foodstuffs are fixed with regard to pollutants such as ochratoxin A, non dioxin-like PCBs and melamine.
- _ Regulation (EC) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011 on food information to consumers.

Raw material and ingredients

List of ingredients

Ingredient	%	Tolerance
Manchega Sheep's milk	98%	
Salt	2%	1-2
Animal Rennet	0.001%	
Cheese Cultures	0.001%	
Calcium Chloride	0.001%	
Preservative E-1105	0.001%	
Preservative E-235	0.001%	
Preservative E-203	0.001%	
Colorant E-172	0.001%	

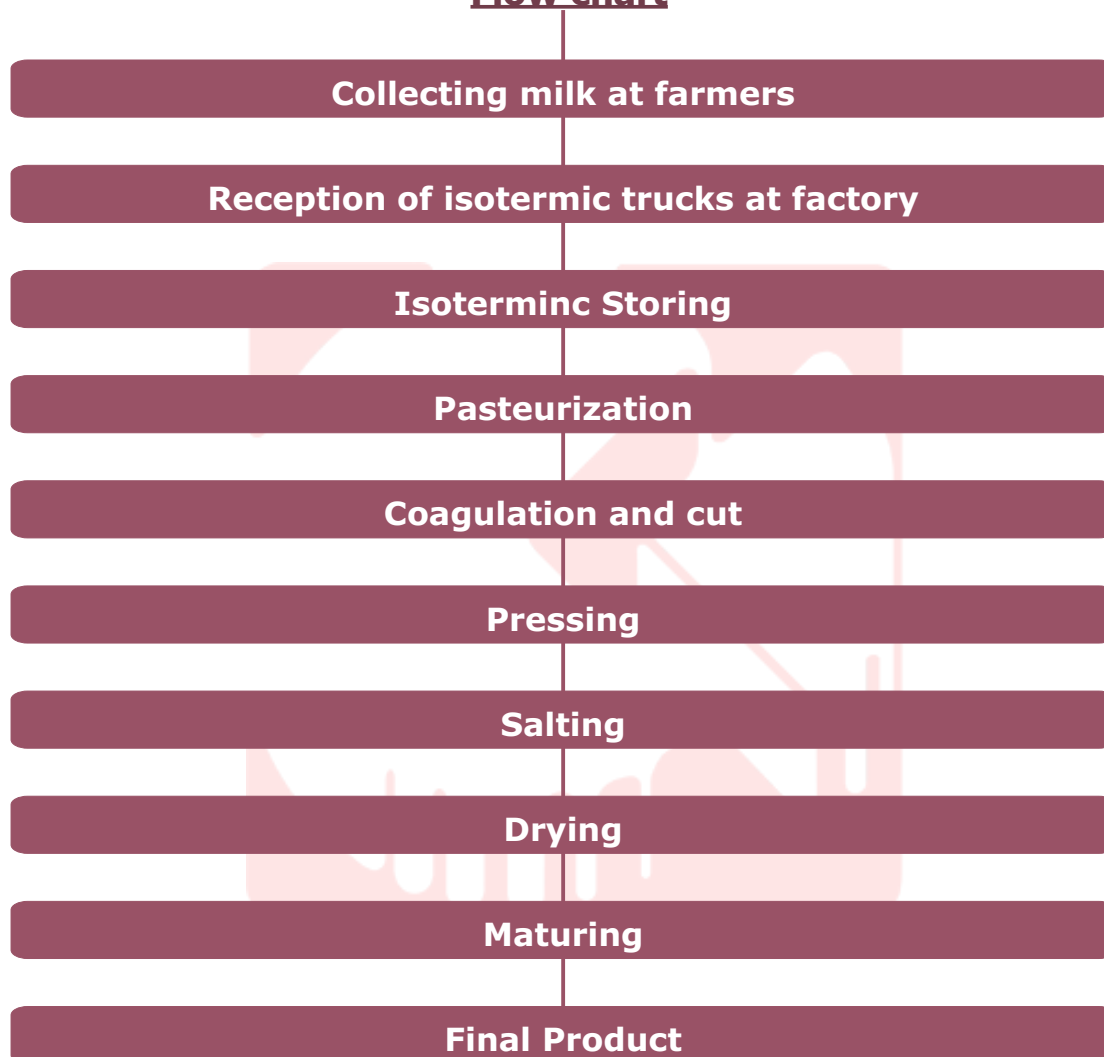
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Raw materials control plan

	Controlled parameter	Analysis method	Frecuency	Laboratory
Salt	Physicochemical	Sieve	each lot	External
	Physicochemical	Metals	each lot	External
Animal Rennet	Controlled parameter	Analysis method	Frecuency	Laboratory
	Physicochemical	Appereance	each lot	External
	Physicochemical	HR	each lot	External
	Physicochemical	Ha Cl	each lot	External
	Microbiological	microorganisms count	each lot	External
Cheese Cultures	Controlled parameter	Analysis method	Frecuency	Laboratory
	Physicochemical	pH	each lot	External
	Microbiological	microorganisms count	each lot	External
Calcium Chloride	Controlled parameter	Analysis method	Frecuency	Laboratory
	Physicochemical	richness	each lot	External
	Microbiological	microorganisms count	each lot	External
Preservative E-1105	Controlled parameter	Analysis method	Frecuency	Laboratory
	Physicochemical	appereance	each lot	External
	Physicochemical	activity	each lot	External
	Physicochemical	pH	each lot	External
	Physicochemical	transmittance	each lot	External
	Physicochemical	humidity	each lot	External
	Physicochemical	Na Cl	each lot	External
	Physicochemical	ash	each lot	External
	Physicochemical	heavy metals	each lot	External
	Microbiological	microorganisms count	each lot	External
Preservative E-235	Controlled parameter	Analysis method	Frecuency	Laboratory
	Physicochemical	Appereance	each lot	External
	Physicochemical	pH	each lot	External
	Physicochemical	Viscosity	each lot	External
	Physicochemical	Concentration	each lot	External
Preservative E-203	Controlled parameter	Analysis method	Frecuency	Laboratory
	Physicochemical	Appereance	each lot	External
	Physicochemical	pH	each lot	External
	Physicochemical	Viscosity	each lot	External
Colorant E-172	Controlled parameter	Analysis method	Frecuency	Laboratory
	Physicochemical	Solids	each lot	External
	Physicochemical	pH	each lot	External
	Physicochemical	Viscosity	each lot	External
	Physicochemical	Temperature	each lot	External

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Flow chart



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Finished product

Product shelf life

365 DAYS FROM PACKAGING DATE

Organoleptic characteristics

: brown

Internal color: Ivory yellow

:

Taste: Very developed, spicy, and persistent

Texture: Compact, convincing.

Nutritional characteristics

Calculated for 100g of final product.

Total kJ/100	1956
Total Kcal./100	472
Fat	40g
Saturated Fat	29g
Carbohydrates	1g
Sugars	<0.5g
Proteins	27g
Salt	1.6g

Physicochemical specifications

Parameter	Target value	Tolerance	Legislated limit	Analysis method	Laboratory
Fat	40 %			Gerber	External
Protein	27 %			Kjeldahl	External
Dry Matter	>55 %			Heater	External
Fat in Dry Matter	>50%			Calculation	External
Maturation	360 days	45 days	>=270 days	Visual	Internal

Microbiological specifications

Parameter	Target value	Tolerance	Legislated limit	Analisis method	Laboratory
Listeria Monocytogenes	Absence	100 ufc/g	100 ufc/g	Cromoagar Inves	Int./Ext.
Salmonella	Absence	Absence	Absence	Cromoagar Inves	External
Staphylococcus Coagulase +	Absence	1x10 ³	1x10 ³	Countplate	External
E.Coli	Absence	1x10 ³	1x10 ³	Countplate	Int./Ext.
Coliforms	Absence	1x10 ³		Countplate	Int./Ext.

Labelling

Lot number: Inkjet on the label

Best Before: Inkjet on the label

Net Weight: see logistic sheet

Storing conditions: Keep refrigerated between 2 and 8 °C

Identification of a distributor/seller established in the EU.

Vacuum packed vacuum packed

Allergen Declaration

Components	Presence/Absence	Description when present
● Cereal containing Gluten (kamut, wheat, barley, oats or hibird varieties) and its derivatives	Absence	
● Lupins or its derivatives	Absence	
● sulfur anhydride and Sulfites in concentration superior to 10 mmg/kg or 10 mg/litre expreseed as SO2	Absence	
● Celery or its derivatives	Absence	
● Peanut or its derivatives	Absence	
● Shellfish or its derivatives	Absence	
● Tree nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios, walnuts and coconuts or their derivatives, e.g., nut butters and oils, juices, etc.	Absence	
● Grains, Seeds/Seed Derivatives	Absence	
● Egg and its derivatives	Presence	LYSOZYME
● Milk and its derivatives	Presence	MILK
● Molluscan or its derivatives	Absence	
● Fish or its derivatives	Absence	
● Sojabean/Soy Producs or its derivatives e.g., soy lecithin, oil, tofu, and protein isolates, etc. (Refined Bleached and Deodorized Oil Excluded)	Absence	

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Logistics

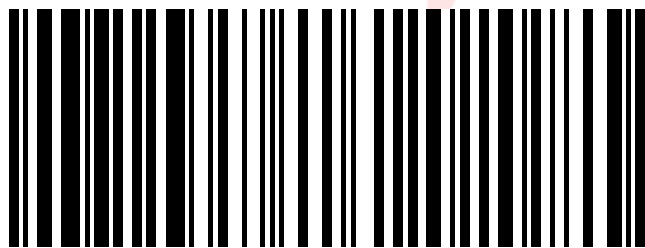
Legal name: Cheese Sheep Aged Manchego

Product shelf life: 365 days.

Storing Conditions:

Keep refrigerated between 2° and 8° C

EAN14



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Units

Units/box	2
Box per layer	10
Layer per pallet	10
Box per pallet	100

Weight

Net weight	3 Kg.aprox.
Net wt. box	300 Gr.
Net wt. pallet	600 Kg.
Gross wt. pallet	650 Kg.

Dimensions (in cm.)

Box	Pallet
Long: 40.5	Long: 120
Wide: 21	Wide: 80
High: 12.2	High: 140

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Data protection Act (DPA)

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