

GENERAL INFORMATION		INGREDIENTS
Supplier	Lácteos Caprinos S.A.	Fresh goat cheese: Pasteurized goat milk, starters, rennet, salt and preservative E-202
Address	C/ Herradores 11-13, 23130,Campillo de Arenas, Jaén ,Spain	
Phone number	+34 953307237	
CIF	A 23445836	
e-mail	calidad@lacteoscaprinos.com	
CE identification	ES 15.007587/J	
Name	Fresh goat cheese 100 g	

NUTRITIONAL INFORMATION (100 g)		ORGANOLEPTIC CHARACTERISTICS	
Energy	1227 KJ (296 kcal)	Texture	Fondant and creamy
Proteins	14 g	Color	White
Carbohydrates	1,6 g	Odor	Delicate goat milk with lactic notes
Sugars	1,6 g	Flavor	Characteristic goat cheese
Salt	1,2 g	Recommended with	Salads, pizzas or to spread
Fats	26 g	PHYSICOCHEMICAL CHARACTERISTICS	
Saturated fat	19,2 g	Dry matter	> 43%
Mono-unsaturated fat	6 g	Fat in dry matter	> 45%
Poly-unsaturated fat	0,8 g	pH	4.5 ± 0.1

MICROBIOLOGICAL CHARACTERISTICS		OTHERS	
<i>Listeria monocitogenes</i>	Abs/25g	Allergen	Milk and dairy products: Yes (goat milk)
<i>Salmonella spp.</i>	Abs/25g	GMOs Presence	No
<i>Staphylococcus aureus</i>	<10 ufc/g	Ionizing treatment	No
<i>E. coli</i>	<100 ufc/g	Storage	Chilled between 2 – 6 °C
Staphylococcal enterotoxins:	Abs/25g	Others	Packaged in a protective atmosphere

LOGISTICS DATA

Net weight: 100 g
Shelf life: 120 days since conditioning
Sale unit dimensions: L = 90 mm, Ø = 38 mm
Commercial sale unit: Cardboard box with 16 units: 260x112x166 mm
Boxes/ pallet: 243 = 3888 units
Boxes/layer: 27
Layer/pallet: 9
Kg/pallet: 389
Product height in pallet: 165 cm
GTIN-13 CODE: 8437011068446
GTIN-14 CODE: 88437011068442

Signed: Alba Medina

Quality Manager

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