


GENERAL INFORMATION		INGREDIENTS
Supplier	Lácteos Caprinos S.A.	Fresh goat cheese: Pasteurized goat milk, starters, bacteriological rennet, salt and preservative E-202
Address	C/ Herradores 11-13, 23130, Campillo de Arenas, Jaén, Spain	
Phone number	+34 953307237	
CIF	A23445836	
e-mail	calidad@lacteoscaprinos.com	
CE identification	ES 15.0007587/J	
Name	Fresh Goat Cheese 1 Kg	

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
Sodium	0,5 g	Recommended with	Salads, pizzas or to spread
Fat	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	
Listeria monocitogenes	Abs/25g	Allergen	Milk and dairy products: Yes (goat milk)
Salmonella	Abs/25g	GMOs Presence	No
Staphylococcus aureus	<10 ufc/g	Ionizing treatment	No
E. coli:	<100 ufc/g	Storage	Chilled between 2-6 °C
Staphylococcal enterotoxins:	Abs/25g	Others	Packaged in a protective atmosphere

LOGISTICS DATA

Net weight: 1 Kg
Shelf life: 120 days since conditioning
Sale unit dimensions: L = 230 mm, Ø = 77 mm
Commercial sale unit: Cardboard box with 2 units: 286x261x100 mm
Boxes/ pallet: 168 = 336 units
Boxes/layer: 12
Layer/pallet: 14
Kg/pallet: 336
Product height in pallet: 155 cm
GTIN-13 CODE: 8437011068491
GTIN-14 CODE: 28437011068495

Signed: Verónica Sánchez

Quality Manager

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