

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	A 23445836	
e-mail	calidad@lacteoscaprinos.com	
CE identification	ES 15.0007587/J	
Name	Fresh goat cheese 2x100 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
Sodium	0,5 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	
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

<b>Net weight:</b> 2 x 100 g
<b>Shelf life:</b> 120 days since conditioning
<b>Sale unit dimensions:</b> L = 90 mm, Ø = 38 mm
<b>Commercial sale unit:</b> Cardboard box with 8 units: 260x112x166 mm
<b>Boxes/ pallet:</b> 243 = 1944 units
<b>Boxes/layer:</b> 27
<b>Layer/pallet:</b> 9
<b>Kg/pallet:</b> 389
<b>Product height in pallet:</b> 165 cm
<b>GTIN-13 CODE:</b> 8437011068415
<b>GTIN-14 CODE:</b> 48437011068413

Signed: Verónica Sánchez

Quality Manager

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