



TECHNICAL SHEET
Blended cheese, pasteurised milk, semimatured

Company's name: **Quesos Revilla S.L.**

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QUESOS REVILLA, S.L.

Nº R.G.S.A.: 15.00261ZA

TECHNICAL SHEET

PRODUCT	Blended cheese, pasteurised milk, semimatured
INGREDIENTS	<ul style="list-style-type: none">* Milk: Sheep min. 3%, cow min. 82%* Dairy cultures* Rennet.* Salt. * Calcium chloride (E-509)* Preservatives: E-252* Preservatives and colorants in rind: E-235, E-202 and E-172. (Not consume the rind)
MICROBIOLOGICAL CHARACTERISTICS	<p>pH: 5,65 aw : 0,93 Absense of <i>Listeria Monocytogenes</i>.</p>
PRODUCT PRESENTATION	<p>Approx Weight.: 3 Kg. Dimensions: 21-22 cm. diameter 11 - 12 cm. height Packaging: Cardboard cases of 2 units or 4 units / Small pieces/1KG/EUR Pallet</p>
GENERAL TREATMENT	<p>Pasteurization, enzymatic coagulation, draining, shaped, pressing, salty, airing and maturation (min.45 days).</p>
STORAGE	<p>Store at cool temperature of between 4°C-8°C</p>
TRANSPORT	<p>Transport at cool temperature of between 4°C-8°C</p>
BATCH IDENTIFICATION	<p>Manufacturing date</p>
BEST - BEFORE DATE	<p>24 months</p>
Allergens	<p>MILK and EGG</p>



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NUTRITIONAL INFORMATION

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Energy value	433 kcal / 1796 kJ
Fats	39,3g
Saturated fatty acids	22,9g
Carbohydrates	1,8g
Sugar	1,8g
Proteins	26,3g
Salt	1,4g

Physicochemical characteristics	
Fat in dry matter	39,30%
Dry matter	69,10%
M.N.F.S.	56,90%