

## TECHNICAL SHEET Blended cheese, raw milk, matured

Company's name: Quesos Revilla S.L.

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QUESOS REVILLA, S.L. Nº R.G.S.A.: 15.00261ZA

BEST - BEFORE

DATE

Allergens

TECHNICAL SHEET		
PRODUCT	Blended cheese, raw milk, matured	
INGREDIENTS	* Raw milk: Sheep min. 3%, goat min. 7%, cow min. 75%  * Dairy cultures  * Rennet.  * Salt.  * Preservatives: E-252, E-1105 (egg derivated).  * Preservatives and colorants in rind: E-235, E-202 and E-172. (Not consume the rind)	
MICROBIOLOGICAL CHARACTERISTICS	pH: 5,5 aw : 0,92 Absense of <i>Listeria Monocytogenes</i> .	
PRODUCT PRESENTATION	Approx Weight.: <b>3 Kg.</b> Dimensions: 21-22 cm. diameter 11 - 12 cm. height Packaging: Cardboard cases of 2 units or 4 units / Small pieces/ EUR Pallet	
GENERAL TREATMENT	Enzymatic coagulation, draining, shaped, pressing, salty, airing and maduration (min.4 months).	
STORAGE	Store at cool temperature of between 4ºC-8ºC	
TRANSPORT	Transport at cool temperature of between 4ºC-8ºC	
BATCH IDENTIFICATION	Manufacturing date	

31 months

MILK and EGG



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## **NUTRITIONAL INFORMATION**

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Energy value	427 kcal / 1771 kJ	
Fats	35,7g	
Saturated fatty acids	23,1g	
Carbohydrates	2,2g	
Sugar	2,2g	
Proteins	<b>24,3</b> g	
Salt	1,2g	

Physicochemical	
characteristics	
Fat in dry matter	35,70%
Dry matter	68,30%
M.N.F.S.	52,30%