



TECHNICAL SHEET
Sheep cheese, raw 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	Sheep cheese, raw milk, semimatured
INGREDIENTS	* Sheep raw milk * 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: 5,55 aw : 0,93 Absense of <i>Listeria Monocytogenes</i>.
PRODUCT PRESENTATION	Approx Weight.: 3 Kg. Dimensions: 21-22 cm. diameter 11 - 12 cm. height Packaging: Cardboard cases of 2 units or 4 units / EUR Pallet
GENERAL TREATMENT	Enzymatic coagulation, draining, shaped, pressing, salty, airing and maturation (min. 6 months).
STORAGE	Store at cool temperature of between 4°C-8°C
TRANSPORT	Transport at cool temperature of between 4°C-8°C
BATCH IDENTIFICATION	Manufacturing date
BEST - BEFORE DATE	24 months
Allergens	MILK and EGG



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NUTRITIONAL INFORMATION

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Energy value	451 kcal / 1867 kJ
Fats	39,4g
Saturated fatty acids	25,3g
Carbohydrates	1,4g
Sugar	1,4g
Proteins	22,8g
Salt	1,0g

Physicochemical characteristics	
Fat in dry matter	39,40%
Dry matter	66,20%
M.N.F.S.	59,50%