## TECHNICAL DATA

OFFICE: Quesos Vega Sotuélamos SL C/ Tesifonte Gallego 10/3º 02002 Albacete (Spain) RGSA: ES1500987/AB CE FACTORY: Quesos Vega Sotuelamos SL Pedanía Sotuélamos s/n El Bonillo / Albacete (Spain) www.vegamancha.com

PRODUCT NAME	VEGA MANCHA MANCHEGO 2-3 MONTHS
DESCRIPTION	Pasteurized sheep's milk P.D.O manchego cheese 2-3 months aged
PRODUCT PICTURE	Marser tradition and Directory Marser tradition and Directory Dire
INGREDIENTS	Pasteurized sheep's milk, salt, calcium chloride, rennet, cheese cultures, lysozyme.
TARGET CONSUMER	All people
ALLERGENS	Lysozyme E1105 (derived from egg)
EXPECTED USE	It is recommended to remove the rind before consuming.
MATURATION	2-3 months
RIND TREATMENT	Plastic dispersion and preservatives: E235 (pimaricin)
PRESERVATION	Between 2°C and 8°C
METHOD OF PREPARATION	Pasteurized sheep's milk is added rennet, calcium chloride, lysozyme and enzymes. Once the milk curd is cut and pressed into molds. After molding, the cheeses are immersed in water and salt. When the salting process is finished, let it drain for a few days and submit to anti-fungal cortex. It ripens in rooms at least 60 days, turning regularly. Before the sale is a substance applied dark anti-mildew (pimaricin), then vacuum packed (optional) and shipped in cardboard boxes.
ORGANOLEPTICAL DATA	
	Sheep's milk Cream
STABILITY STUDY	
Salt content	Approx 5.3 Approx. 1,75% ES min 55% MG/ES min 50%
MICROBIOLOGICAL DATA	
NUTRITIONAL VALUE (for 100g	)
Energy value	412 Kcal 34,73g 0,5 g

## FORMAT AND LOGISTIC DATA

GTIN 13 APPROX. WEIGHT /PIECE PIECE DIMENSIONS SHELF LIFE PACKAGING

LARGE PIECE 8437001391165 3,2 Kg Ø 19 cm / Height 11 cm 9 months Vacuum-packed (optional)

## ORDER UNIT

Cardboard box (2 units)

GTIN 14 BOX DIMENSIONS WEIGHT EMPTY BOX BOX PER PALLET PALLET DIMENSIONS

98437001391168 Width 23cm Length 43 cm Height 15 cm 230g 70 Width 86cm Length 115 cm Height 150 cm (without pallet)

UPDATE DATE JUNE 2011, THE 6TH