


T E C H N I C A L D A T A

OFFICE: Quesos Vega Sotuelamos SL C/ Tesifonte Gallego 10/3º 02002 Albacete (Spain) RGSA: ES1500987/AB CE

FACTORY: Quesos Vega Sotuelamos SL Pedanía Sotuelamos s/n El Bonillo / Albacete (Spain)

www.vegamancha.com

NAME OF THE PRODUCT	VEGA SOTUELAMOS 6-8 MONTHS IN OLIVE OIL & ROSEMARY
DESCRIPTION	Ewe's milk cheese matured in extra virgin olive oil and rosemary.
PRODUCT IMAGE	
INGREDIENTS	Pasteurized ewe's milk, extra virgin olive oil, rosemary leaves, salt, calcium chloride, rennet, lysozym (derived from eggs), cheese cultures.
TARGET CONSUMER	All people.
PACKING	Glass jar with metal cap.
MATURATION	6-12 months
PRESERVATION	Between 4°C and 8°C
METHOD OF PREPARATION	Pasteurized sheep's milk is refrigerated until about 30°C before adding rennet, calcium chloride, lysozyme and cheese cultures. When milk is curdled, it is divided and distributed into molds. Then cheeses are immersed in a water and salt mixture. And then it is allowed to drain for a few days and we apply the anti-mold rind. Cheeses ripened for about 60 days are divided into sections and then placed in crystal glasses that are filled with olive oil extra virgin and rosemary.
ORGANOLEPTIC DATA	
Flavor	Intense, with touch of rosemary
Aroma	Of rosemary
Color	gold
Consistency	Creamy
MICROBIOLOGICAL DATA	
Listeria	Absence/25g
Salmonella	Absence/25g
Staphylococcus Aureus	<100/g
Escherichia Coli	<100/g
FORMATS AND LOGISTIC DATA	
LARGE PIECE	
GTIN 13	8437001391110
GROSS WEIGHT PER JAR	approx. 630g
NET WEIGHT PER JAR	approx. 400g
WEIGHT EMPTY JAR	approx. 220g
PACKING	Glass jar with metal cap.
JAR DIMENSIONS	Ø 19 cm / Height 15cm
SHELF LIFE	12 months
ORDER UNIT	
GTIN 14	Cardboard box (12 units) 18437001391117
DIMENSIONS BOX	Width 26cm Length 18,5 cm Height 27 cm
WEIGHT EMPTY BOX	230g
BOX PER PALLET	70
DIMENSIONS PALLET	Width 86cm Length 115 cm Height 150 cm (without pallet)
UPDATE DATE	JUNE 2011, THE 8RD