



# TECHNICAL SHEET

## GRAN CAMPOESTRELLA AGED IN BLACK PEPPER



<b>Title:</b>	SHEEP CHEESE AGED IN BLACK PEPPER	Date: Sept 12 Rev: 02
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# SHEEP CHEESE AGED IN BLACK PEPPER

## GRAN CAMPOESTRELLA

<b>Made by:</b>	<b>Revised and Approved:</b>
<p><i>Patricia Martín</i></p> <p><b>Date:</b> 10-06-13</p>	<p><i>Jesus Cruz</i></p> <p><b>Date:</b> 11-06-2013</p>



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### 1.- PRODUCT INFORMATION

**Denomination:** Cheese made with raw sheep milk, aged in black pepper.  
**Commercial category:** Matured cheese. Greasy  
**Name:** GRAN CAMPOESTRELLA AÑEJO  
**Ripening:** More than 12 months

UNITS FOR SALE	UNITS FOR PACKAGING
<b>Format:</b> 3,000 kg Cylindrical piece <b>Dimensions:</b> diameter: 19cm height: 11cm <b>Net weight:</b> approx. 2,900 kg	CASE <b>Type:</b> Cardboard <b>Units per case :</b> 2 units <b>Case weight (empty):</b> 240 g.

### 2.- COMPANY INFORMATION

**Company name:** GESTIÓN AGRO GANADERA, S.L.  
**Office address:** Avenida de Italia, 8 1ª Oficina 15. 37006- Salamanca, Spain  
**Production center address:** Ctra Salamanca Km 32- 49400 Fuentesauco, Zamora, Spain  
**VAT:** B 37291796      **ISR:** 15.04913/ZA  
**Telephone:** +34 980 600509 / +34 923 258561      **Fax:** +34 980 601159 / +34 923 222554  
**Email:** [info@queserialaantigua.com](mailto:info@queserialaantigua.com)    **Web site:** [www.queserialaantigua.com](http://www.queserialaantigua.com)    [www.gestionagroganadera.com](http://www.gestionagroganadera.com)  
**CEO:** Jesús Cruz Martín  
**Sales Manager:** Fernando Fregeneda Chico  
**Quality Department Manager:** Patricia Martín Segurado

### 3.- RAW MATERIALS AND INGREDIENTS

INGREDIENTS	TYPE	SUPPLIER
Sheep milk	Liquid	Approved supplier
Salt	Granulated	Approved supplier
Natural rennet	Liquid	Approved supplier
Cultures	Freeze dried	Approved supplier
Lisozime	Liquid	Approved supplier
Potassium nitrate	Liquid	Approved supplier
Natural pork lard	Solid	Approved supplier
Black pepper	Solid	Approved supplier

None of the raw materials or ingredients used in the making of this product have been ionized or obtained from GMO

**ALLERGENS**      YES = PRESENT      NO = ABSENT

	YES	NO
Cow milk protein		X
Lactose/milk sugar	X	
Egg	X	
Soya protein		X
Gluten		X
Wheat		X
rice		X
Saccharine		X
Ox		X
Pork	X	
Chicken		X
Fish		X
Shellfish		X
Gelatine		X
Fructose		X
Corn		X
Yeast		X
Cocoa		X

	YES	NO
AHB/THB (E320-E321)		X
Benzoic acid (E210>E213)		X
Parabenzene (E214->E219)		X
Tartrazine (E102)		X
Orangish yellow (E110)		X
Azorubine, carmosine (E112)		X
Amaranth (E123)		X
Cochineal red A (E124)		X
Sorbic acid (E200->E203)		X
Cinnamon		X
Vanilla		X
Labelled OGM		X
Total OGM		X
Legumes		X
Walnuts		X
Peanuts		X
Glutamate		X
Sulphites (E221->E227)		X



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#### 4.- FINISHED PRODUCT

##### MICROBIOLOGICAL SPECIFICATIONS

MICROORGANISMS	MAXIMUM VALUE	TECHNICAL ANALYTICS
E. coli u.f.c./g.	1x 10 <sup>3</sup>	PE-M104
Staphilococcus aureus u.f.c./g.	1x 10 <sup>3</sup>	PE-M108
Salmonella u.f.c./25g.	Absence 25 g	PE-M111
Listeria spp.u.f.c./25g.	Absence 25 g	PE-M112

##### PHYSICAL-CHEMICAL CHARACTERISTICS

PHYSICAL-CHEMICAL	VALUES	TECHNICAL ANALYTICS
Proteins	>25%	Met. Kjeldahl
Fat (% M.G)	>46,5%	Hydrolysis y Soxhlet
Dry extract (% E.S)	>45%	Gravimetry
pH	4,9-5,6	Potentiometry
Mixture of cow and goat milk	Absence	

##### ORGANOLEPTIC CHARACTERISTICS

**Paste:** firm and compact, it may show small-medium size holes throughout all over the cut.

**Colour:** Ivory yellow

**Texture:** Soluble paste.

**Aroma/taste/persistence:** Genuine aromas and tastes typical from the raw sheep milk, well developed and intense palate, accompanied by the black pepper aromas in its rind

##### BACTH IDENTIFICATION AND BEST-BEFORE DATE

Printed on the label on the cheese

**Batch identification:** Elaboration tank number: Correlative numbering

**Best-before date:** 6 months from the product expedition date.

##### WAREHOUSE STORAGE

The drying rooms and cheese ripening chambers are equipped with temperature and humidity control systems which keep the rooms with the perfect conditions for the product preservation.

The product is at every moment piled over the plastic pallet and separated by properly identified lots.

Stored quantities according to orders programming.

##### TRANSPORT

Transport will be carried out always respecting the general conditions of transport and maintaining the cool chain from the factory to final destination. Fragile

##### CONSERVATION AND USAGE

**Conservation:** Preserve it in a dry fresh place. Recommended conservation temperature 4-8°C.

**How to use:** Lift the cheese out of the fridge and leave it until it reaches approx. 20°C allowing the flavours and aromas to show their intensity.

##### INTOLERANCES AND RISK GROUPS

It is not considered suitable for pregnant women because it is elaborated with raw milk (without thermic treatment) Not suitable for allergic to egg as one of its ingredients is egg albumen derived.

Suitable for celiac people because it doesn't contain Gluten. (<10 ppm of gluten (mg/kg)) (RRMM suppliers' certificates are available). Certified product for the "Marca de Garantía controlado por FACE".

##### LEGAL NOTICE

**Real Decreto 1113/2006**, de 29 de septiembre, por el que se aprueban las normas de calidad para quesos y quesos fundidos.

**Reglamento 852/2004** del parlamento europeo y del consejo de 29 de abril de 2004 relativo a la higiene de los productos alimenticios.

**Reglamento 853/2004** del parlamento europeo y del consejo de 29 de abril de 2004 por el que se establecen normas específicas de higiene de los alimentos de origen animal.

**Reglamento 2073/2005** de la comisión de 15 de noviembre de 2005 relativo a los criterios microbiológicos aplicables a los productos alimenticios.

**Real Decreto 142/2002**, de 1 de febrero, por el que se aprueba la lista positiva de aditivos distintos de colorantes y



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edulcorantes para su uso en la elaboración de productos alimenticios, así como sus condiciones de utilización. (B.O.E. n.º 44 de 20 de febrero de 2002).

**Real Decreto 1118/2007**, de 24 de agosto, por el que se modifica el Real Decreto 142/2002, de 1 de febrero, por el que se aprueba la lista positiva de aditivos distintos de colorantes y edulcorantes para su uso en la elaboración de productos alimenticios, así como sus condiciones de utilización.

**Real Decreto 1712/1991** de 29 de noviembre. Registro Sanitario de Alimentos.

**Real Decreto 1334/1999** de 31 de julio. Norma general de etiquetado y modificación R.D. 238/2000 de 18 de febrero

**Reglamento (CE) nº 1924/2006** del Parlamento Europeo y del Consejo, de 20 de diciembre de 2006, relativo a las declaraciones nutricionales y de propiedades saludables en los alimentos

**Real Decreto 930/1992** de 17 de julio Norma de etiquetado sobre propiedades nutritivas de los productos alimenticios.

**Real Decreto 202/2000** de 11 de febrero relativa a las Normas relativas a los manipuladores de alimentos

**Real Decreto 723/1988** de 24 de junio, por el que se aprueba la norma general para el control de contenido efectivo de los productos alimenticios envasados

Reglamentación Técnico - Sanitaria sobre Condiciones Generales de Transporte Terrestre de Alimentos y Productos Alimenticios a Temperatura Regulada (**R.D. 2483/1986**)

Reglamento técnico para leche y productos lácteos para la Federación de Rusia Ley Federal Nº88-03 del 12 junio 2008.

#### 5.- LABELLING

##### INFORMATION ON THE LABEL (as it is on the label)

**Commercial category:** Cheese made with raw sheep milk

**Name:** Gran Campoestrella

**Ingredients:** raw sheep milk, E-252, lisozyme (egg derived), culture, natural rennet, salt, lard and black pepper.

**Best-before date:** See label.

**Preservation conditions:** Keep cool. Temperature 4-8 °C

**Lot:** correlative number as in production

**ISR:** 15.04913/ZA

**Eco point:** Yes

**CEE number:** ESPAÑA 15.04913/ZA C.E.E.

**Producer identification:** Quesería La Antigua de Fuentesauco (Zamora) Spain Gestión Agro Ganadera, S.L.

#### 6.- LOGISTIC SHEET DELIVERY UNIT

##### UNIT FOR SALE PACKAGING

**Packaging:** Coated Kraft cardboard

**Case dimensions:** 40.5x20.5x12

**Case logistic weight:** 240 g.

##### PACKAGING

Characteristics	<b>Units per case:</b> 2 units <b>Units per line:</b> 10 <b>Heights per pallet:</b> 7 <b>Units per pallet:</b> 70 cases <b>Pallet dimensions:</b> 0,80 x 1,20 x 0,10 m <b>Cases plus pallet height:</b> 1,20m
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