



TECHNICAL SHEET

MINI CAMPOESTRELLA



Title:	SHEEP CHEESE FORMAT: 1 kg. CYLINDRICAL PIECE	Date: Jun 2013 Rev:04
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PRODUCT TECHNICAL SHEET

SHEEP CHEESE

MINI CAMPOESTRELLA

FORMAT: CYLINDRICAL PIECE

Made by:	Revised and approved by:
<i>Patricia Martín</i>	<i>Josés Cruz</i>
Date: 10-06-13	Date: 11-06-13



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1.- PRODUCT DATA

Product: Cheese	
Denomination: Cheese made with raw sheep milk	
Commercial category : Matured cheese	
Brand: MINI MATURED CAMPOESTRELLA	
Ripening: 4 MONTHS MINIMUM	
UNIT FOR SALE	PACKAGING UNIT
Format: 1 kg. cylindrical piece	CASE
Dimensions: Diameter: 12 cm. Height: 8 cm.	Type: Cardboard(included in cardboard box with dimensions: 13 x 13 x 8,5 cm)
Ripening: 4 months minimum	Units per case: 6 units
Net Weight: Approx. 1 kg.	Case Weight (empty): 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
E-mail: info@queserialaantigua.com Web : www.queserialaantigua.com www.gestionagroganadera.com	
CEO: Jesús Cruz Martín	
Sales Manager: Fernando Fregeneda Chico	
Quality Department Manager: Patricia Martín Segurado	

3.- RAW MATERIALS AND INGREDIENTS

INGREDIENTS	NATURE	SUPPLIER
Sheep milk	Liquid	Approved Supplier
Salt	Granulated	Approved Supplier
Natural Rennet	Liquid	Approved Supplier
Cultures	Freeze Dried	Approved Supplier
Lisozime (Egg Derived)	Liquid	Approved Supplier
Potassium Nitrate	Liquid	Approved Supplier
Olive Oil	Liquid	Approved Supplier

None of the raw materials or ingredients used in the making of this product has 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
Parabencene (E214->E219)		X
Tartrazine (E102)		X
Orangish Yellow (E110)		X
Azorubine, carmosine (E112)		X
Amarant (E123)		X
Cochineal Red A (E124)		X
Sorbic Acid (E200->E203)		X
Cinammon		X
Vanilla		X
Labelled OGM		X
Total OGM		X
Legumes		X
Walnuts		X
Peanuts		X
Glutamate		X
Sulfites (E221->E227)		X



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4.- FINISHED PRODUCT

MICROBIOLOGICAL SPECIFICATIONS

MICROORGANISMS	MAXIMUM VALUE	TECHNICAL ANALITICS
E. coli u.f.c./g.	1×10^3	PE-M104
Staphilococcus aureus u.f.c./g.	1×10^3	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 ANALITICS
Proteins	>25%	Met. Kjeldahl
Fat (% M.G)	>46,5%	Hydrolisis y Soxhlet
Dry Extract (% E.S)	>45%	Gravimetry
pH	4,9-5,6	Potentiometry
Mixture of cow and goat milk	Absence	

ORGANOLEPTIC CHARACTERISTICS

Rind: hard, brownish, well marked and defined outside surface.

Paste: firm and compact, it may show small sized holes throughout all over the cut.

Colour: Ivory white

Texture: very soluble and buttery

Aroma/Taste/Persistence: characteristic aromas and tastes, well developed and intense, persistent to the palate.

BATCH IDENTIFICATION AND BEST BEFORE DATE

Impressed on the label on the cheese.

Identification lot: Número de cuba de elaboración: correlative numbering

Best Before date: 1 year from the product expedition date. For vacuum packed cheese, the best before date is 6 months.

WAREHOUSE STORAGE

The drying rooms and cheese ripening chambers are equipped with temperature and humidity systems which keep the rooms in optimal conditions for right product conservation.

The product is at every moment piled on plastic pallets and separated by properly identified lots. Stored quantities according to orders programming.

TRANSPORT

The transport of the product will be carried out respecting at every moment the general conditions of transport and keeping the cool chain from the factory to the final destination.

CONSERVATION AND USAGE

Conservation: keep in a dry and fresh place. Recommended conservation temperature: 4^o-8^oC.

How to use: lift the cheese out of the fridge and leave it until it reaches aprox. 20^o C allowing the flavours and aromas 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 edulcorantes



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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

LABEL CHARACTERISTICS

Paper: anti fat, chlorine free.

Ink: Suitable for its use in the food industry.

Product fixing: autoadhesive label

Dimensions: 10 cm Diameter

Logistic weight: no appreciable

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

Commercial category: Cheese made with raw sheep milk

Name: Mini Matured Campoestrella

Ingredients: raw sheep milk, E-252, lisozyme (egg derived), culture, natural rennet and salt. Rind covered with olive oil.

Best-before date: see label

Preservation conditions: Keep refrigerated. Temperature 4-8 °C

Lot: correlative number as in production

ISR: 15.04913/ZA

EAN Code: 8 437005 655041

Ecopoint: 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: Cardboard

Dimensions: 41 x 27,5 x 10 cm

Logistic weight (empty): 320 g.

PACKAGING

Characteristics	<p>Type: Cardboard case</p> <p>Units per case: 6 boxed units</p> <p>Units per row: 6</p> <p>Pallet height: 10</p> <p>Units per pallet: 60 cases</p> <p>Dimensions of the pallet: 80 x 120 x 10 cm</p> <p>Case plus pallet height: 110 cm</p>
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