



TECHNICAL SHEET
MANGHEGO CHEESE AGED 6 MONTHS
“MAESE MIGUEL”

Fecha: 250924
 Ed: 11

Manchego cheese D.O.P. 6 months aged: pressed paste cheese made from pasteurized manchega sheep’s milk, naturally aged minimum 180 days.

Ingredients: pasteurized manchega sheep’s milk, salt, rennet, calcium chloride, preservative: lysozyme (from egg) and cheese cultures.

On rind: E-235 (preservative) y E-150d (colouring).

Allergen information: egg and milk.

Consumer information: inedible rind. No gluten. GMO free. No irradiation.

Best before: 12 months

Storage and transport conditions: keep refrigerated between 4 and 10°C.



ORGANOLEPTIC PROPERTIES

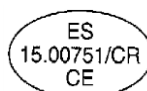
APPEARANCE		Exterior: rind with a clear green colour, with a zig-zag pattern on the side (pleita) and faces printed with spikes. Interior: firm and compact, with an ivory colour and granular-type eyes in a small amount, unevenly distributed.
TEXTURE		Firm, inelastic. Crumbliness and low-medium solubility. Light graininess.
SMELL		Very characteristic, of cured sheep milk, with sweet mementos and light touches of nuts.
FLAVOUR		Balanced flavour, highlighting a light and pleasant acidity and sweet tones at the same time.
PAIRING		Red wines with a lot of body and for a different combination, use white wines of the Albariño or Ribeiro varieties.
CONSUME		It should be cooled down for the time needed to reach a temperature of about 18º C, which is the ideal temperature for drinking.

Nutrition Facts	
Serving Size 1 oz (28 g)	
Amount Per Serving	
Calories 118	Calories from Fat 90
% Daily Values*	
Total Fat 10g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
Monounsaturated Fat 2g	
Cholesterol 19mg	6%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 13g	26%
Vitamin A 1%	Vitamin C 1%
Calcium 26%	Phosphorus 18%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.</small>	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

PHYSICAL-CHEMICAL ANALYSIS	
Dry Extract	>55%
Humidity	<45%
Fat / Dry Extract	>50%
Protein / Dry Extract	>30%
pH	<5,5

MICROBIOLOGICAL ANALYSIS	
<i>Escherichia coli</i>	<100 cfu/g
<i>Staphylococcus coagulase (+)</i>	<100 cfu/g
<i>Salmonella</i>	Absence/25g
<i>Listeria monocytogenes</i>	Absence/25g

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LAYOUT				
FORMATS	TYPE OF PACKING	SIZE	BARCODE (EAN 13)	ITEM
3,2 kg wheel (approximate weight)	Vacuum	190 x 85 mm	8420197002274	105033
1 kg wheel (approximate weight)		110 x 80 mm	8420197006494	105010
250 g wedges		90 x 85 mm	8420197514272	105002
200 g wedges		90 x 85 mm	8420197001277	105001
150 g wedges		90 x 85 mm	8420197008092	1050015

LOGISTICS					
	3,2 kg wheel	1 kg wheel	250 g wedges	200 g wedges	150 g wedges
Box weight	250 g	360 g	130 g	130 g	130 g
Packing capacity	2	6	10	12	16
Net weight	6,4 kg	6 kg	2,5 kg	2,4 kg	2,4 kg
Gross weight	6,7 kg	6,36 kg	2,7 kg	2,6 kg	2,6 kg
Packing size	450 x 225 x 125 mm	405 x 290 x 95 mm	275 x 140 x 145 mm	275 x 140 x 145 mm	275 x 140 x 145 mm
Cases by layer	10	8	20	20	20
Layers by pallet	12	13	12	12	12
Cases by pallet	120	104	240	240	240
EUR pallet size	1,20 x 0,80 x 1,60 m	1,20 x 0,80 x 1,40 m	1,20 x 0,80 x 1,9 m	1,20 x 0,80 x 1,9 m	1,20 x 0,80 x 1,9 m
Barcode (EAN 14)	28420197002278	68420197006496	68420197004270	28420197001271	18420197008099

Legislation reference:

- R.D. 1113/2006: Quality standards for cheeses and melted cheese.
- Regulation 510/2015 about protected geographical indications and designations of origin.
- Specifications for Manchego Cheese with Protected Designation of Origin.

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