

Technical Data Sheet:

Commercial Name:	Organic Sheep Blue Cheese
Product Type:	Biological sheep's milk blue cheese, injected with Penicillium roqueforti.
Product Description and ingredients:	Blue cheese from biological production; made from pasteurized sheep's milk, salt, rennet, milk ferments.
Characteristics:	60 to 120 days ripened, it has a soft texture, white color, dotted with the distinctive green fungal veins. The flavor is mildly spicy and pleasantly aromatic, characteristic of blue cheese.
Packaging:	4,00 kg whole shapes, 20 cm diameter, in aluminum liner.
Shelf-Life:	Best Before 30 days

Physical-Chemical Analysis:

Moisture	46 %
Total Solid	54 %
Fats	27,5%
Fat/not fat solid ratio	51%
Moisture/non fat solid ratio	57%
Proteins (on total solid)	39-40%
Proteins	21%
Salt (NaCl on total solid)	2,82%

Microbiological Analysis:

Coliforms	< 1.00 UCF/g
E. coli	< 10 UCF/g
Staphylococci	< 10 UCF/g
Salmonella sp.	Absence/25g
Listeria Monocytogenes	Absence/25g

Nutritional facts (for 100 g):

Energy value	333 kcal (1396 kJ)
Proteins	21 g
Lipids	27 g

Packaging Description:

Packaging type	Boxes for pallet layer n°	layer n° on each Pallet	Boxes n° on each pallet	Boxes dimensions
Aluminum liner	10	3 - 6	30 - 60	256x256x130 mm