PRODUCT CATALOGUE

Linsoles®

Retail / Horeca dairy

UHT milk and cheeses for retail chains, large Horeca distributors and manufacturers. Under our brand or private label.

Plataforma Interprofesional Láctea, S.L.U.

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2026 edition

In the dairy sector since 1959

UHT milk in cartons

Linsoles UHT milk in 1-litre cartons with cap, in packs of 6.



Whole UHT Milk — 1 L

Fat	≥ 3.5 %
Protein	≥ 3.0 %
Energy	65 kcal / 100 g
EAN	8437026251000
Format	1 L carton with cap · pack of 6 × 1 L
Pallet	140 packs · 840 units
Best before	180 days



Semi-skimmed UHT Milk — 1 L

Fat	1.5 – 1.8 %
Protein	≥ 3.0 %
Energy	47 kcal / 100 g
EAN	8437026251017
Format	1 L carton with cap · pack of 6 × 1 L
Pallet	140 packs · 840 units
Best before	180 days



Skimmed UHT Milk — 1 L

Fat	≤ 0.5 %
Protein	≥ 3.0 %
Energy	32 kcal / 100 g
EAN	8437026251024
Format	1 L carton with cap · pack of 6 × 1 L
Pallet	140 packs · 840 units
Best before	180 days

RETAIL / HORECA · LINSOLES

Spanish cheeses

Cheeses made in Spain, under our Linsoles brand or as private label for your chain.

LINSOLES BRAND



PRIVATE LABEL



Aged pure sheep's cheese

Raw sheep's milk, pressed cheese, aged for at least 270 days.

Fat	**41 g / 100 g**
Protein	**26 g / 100 g**
Format	**Wheel approx. 3 kg · Ø 19 × 10 cm**
Case / pallet	**2 wheels · 140 wheels per pallet**
Best before	**365 days**

LINSOLES BRAND



PRIVATE LABEL



Semi-cured mixed-milk cheese

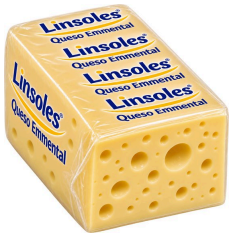
Pasteurised milk: cow 90 %, sheep 5 % and goat 5 %. Ripened for at least 35 days.

Fat	**35.6 g / 100 g**
Protein	**23.2 g / 100 g**
Format	**Wheel approx. 3 kg · Ø 19 × 10 cm**
Case / pallet	**2 wheels · 140 wheels per pallet**
Best before	**365 days**

RETAIL / HORECA · LINSOLES

Horeca cheeses

Our cheeses in 3 kg bars for hotels, restaurants and distribution.



Emmental

3 kg bar

Fat in DM	**45+**
Storage	**2–8 °C**
Shelf life	**3–6 months**



Cheddar

3 kg bar

Fat in DM	**48+**
Storage	**2–8 °C**
Shelf life	**6–9 months**



Mozzarella

3 kg bar

Fat in DM	**15+ a 48+**
Storage	**0–4 °C**
Shelf life	**60–90 days**



Edam

3 kg bar

Fat in DM	**30+ / 40+**
Storage	**2–8 °C**
Shelf life	**3–6 months**



Gouda

3 kg bar

Fat in DM	**48+**
Storage	**2–8 °C**
Shelf life	**3–6 months**

Bars of approx. 3 kg

The same cheeses as in our industrial range, ready for foodservice and distribution. Under the Linsoles brand or private label.

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Indicative data. We adapt to the customer's specification.