Translation provided for information purposes. In case of discrepancy, the Spanish version prevails.

Aged pure sheep's cheese «Linsoles»

Linsoles brand or private label · wheel of approx. 3 kg

PRODUCT	AGED RAW SHEEP'S MILK CHEESE 3 KG

INGREDIENTS	Raw sheep's milk, salt, rennet, stabiliser: calcium chloride, and lactic cultures. Inedible rind. On the rind: preservatives (E-202, E-235) and colour (E-160b(ii)). Origin of the milk: SPAIN.

ORGANOLEPTIC CHARACTERISTICS	
Colour	Honey
Smell	Characteristic of the cheese
Texture	Characteristic of the cheese

INTENDED USE	Suitable for everyone except infants, people allergic to milk and people intolerant to lactose.
DIRECTIONS FOR USE	To serve, cut with a two-handled knife and leave in a covered cheese dish at room temperature for about 30 minutes. Ideal serving temperature 16 °C. Once cut, wrap in food film and keep at around 5 °C.
RECOMMENDATIONS	On receipt, remove the plastic film from the pallet and take the cheeses out of the cases so they can breathe; this helps preserve them.
BEST BEFORE	365 days
CODING	Packing batch: MNNNAA (M = line no.; NNN = Julian day of packing; AA = calendar year)

MICROBIOLOGICAL CHARACTERISTICS					
Microorganism	**Criticality**	**n**	**c**	**m**	**M**
Salmonella /25 g	Pathogen	5	0	Not detected	Not detected
Listeria monocytogenes /25 g	Pathogen	5	0	Not detected	Not detected
Coagulase-positive staphylococci	Indicator	5	2	$< 10^4$ ufc/g	$< 10^5$ ufc/g

TRANSPORT TEMPERATURE	Refrigerated at 1–8 °C.
STORAGE	Keep in a cool, dry place.
PROCESS	Solid product resulting from the enzymatic coagulation of raw sheep's milk, pressed and aged for at least 270 days.

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NUTRITIONAL INFORMATION (PER 100 G)	
Energy (kJ)	1990
Energy (kcal)	480
Fat (g)	41
of which saturates (g)	29
Carbohydrate (g)	1
of which sugars (g)	< 0.1
Protein (g)	26
Salt (g)	1.9
Calcium	800
Minimum dry matter	0.73
pH	5.96
aw	0.92

CHEMICAL CONTAMINANTS AND OTHER	
Sum of dioxins	2.0 pg/g fat
Sum of dioxins and dioxin-like PCBs (milk)	4.0 pg/g fat
Sum of PCB28, 52, 101, 138, 153 and 180	40 ng/g fat
Aflatoxin M1 (milk)	< 0.05 µg/kg
Lead (milk)	< 0.02 mg/kg
Nitrates	< 150 mg/L
Natamycin (cheese)	< 1 mg/dm² (absent at 5 mm depth)
Melamine	< 2.5 mg/kg
GMO-free	Yes
Not irradiated	Yes

ALLERGENS		
Allergen	**Contains**	**Does not contain**
Milk and milk products (including lactose)	X	
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soybeans		X
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and sulphites > 10 mg/kg		X
Lupin		X
Molluscs		X

May contain traces of cow's and goat's milk.

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PACKAGING AND PALLETISATION		
SALES UNIT	Approx. weight (kg)	3.000
	Approx. height (cm)	10
	Approx. diameter (cm)	19
	Packaging	Food-grade cardboard cases
CASE	Case weight (kg)	0.272
	Case dimensions (cm)	40.5 × 21.0 × 12.2
	Units per case	2
PALLET	Pallet type	Euro pallet
	Cases per layer	10
	Layers	7
	Cases	70
	Wheels	140
	Approx. net weight (kg)	420
	Dimensions (cm)	120 × 80 × 100.4

APPLICABLE LEGISLATION (AS AMENDED)
Regulation (CE) 852/2004
Regulation (CE) 853/2004
Regulation (CE) 2073/2005
Regulation (UE) 2023/915
Regulation (UE) 1169/2011
Spanish Royal Decree 1113/2006 on quality standards for cheeses