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

Semi-cured mixed-milk cheese «Linsoles»

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

PRODUCT	SEMI-CURED MIXED-MILK CHEESE «LINSOLES» 3 KG

DESCRIPTION	Semi-cured cheese made from pasteurised cow's, sheep's and goat's milk.
INGREDIENTS	Pasteurised cow's milk (90 %), pasteurised sheep's milk (5 %), pasteurised goat's milk (5 %), salt, rennet, calcium chloride and lactic cultures.
RIPENING	Minimum 35 days.

ORGANOLEPTIC CHARACTERISTICS	
Colour	Ivory white
Texture	Semi-hard and buttery
Aroma	Lactic, with notes of butter and yogurt
Flavour	Balanced, slightly sweet, with a hint of nuts

PHYSICO-CHEMICAL CHARACTERISTICS	
Dry matter	> 50 %
Moisture	< 50 %
Fat in dry matter	> 45 %
Protein in dry matter	> 25 %
pH	< 5.5

AVERAGE NUTRITIONAL INFORMATION (PER 100 G)	
Energy	414 kcal
Fat	35.6 g
of which saturates	24 g
Carbohydrate	0.2 g
of which sugars	0.2 g
Protein	23.2 g
Salt	1.85 g

ALLERGENS	Contains milk and milk products (including lactose). Not suitable for people allergic to milk proteins.

BEST BEFORE	365 days
TRANSPORT TEMPERATURE	Refrigerated at 1–8 °C.
STORAGE	Keep in a cool, dry place.

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