



Marcos Conde



Queso BLANCO PASTERIZADO

Description: Fresh cheese made with pasterised cow's milk.

Ingredients: Pasterised cow's milk, cream, lactic proteins, salt, E-407 and E-466, preservative E-202 and dairy cultures. It contains E-1105 (egg drv.)

Physicochemical characteristics: Dry matter 35% •Fat in dry matter: 72% ▪

Organoleptic characteristics: White colour, very creamy with a lactic smell

Product presentation: White plastic container of 2 kg with sheet metal sealing. Height:16 cm .Diameter: 16 cm.

Format	Weight/Piece(approx)	Uniy/ctn	EAN	Box dimensions(cm)
2 kg	2 kg	4	8436007143921	46*23*26

Packing and Packaging

Kind of Pallet:	EUR 120*80	EUR 120*80 wedges
Boxes/pallet:	7 boxes per layer and 4 pallet layers Total= 28 boxes	24 boxes per layer and 7 pallet layers Total= 168 boxes
Pallet height:	150 cm	120cm
Gross weight:	250 kg	360 kg

Nutritional Information:
(100 grams contain)

Energy value	985kJ
	235Kcal
Fats	23g
-Saturated fatty acids	17g
Carbohydrates	2g
-Sugar	2g
Proteins	4,2g
Salt	1,1g

It is a highly nutritious product, rich in proteins of high biological value. A good source of mineral salts and vitamins: Calcium, vitamins A, D, E and some B complex vitamins.

Allergens: MILK and EGG

GMO: This cheese does not contain GMOs neither is produced from GMOs, including food ingredients, additives and flavouring(s).

Transport: Transport at cool temperature of between 2°C-10°C

Storage and Best Before: Store at cool temperature of between 2°C-10°C. Best before: 6 months from the date of its production. Once opened, keep refrigerated.