

*Vache Bleue Reference :***902612 MANCHEGO 3KG CORCUERA****1. SUPPLIER'S INFORMATION**

Company Name	QUESOS CORCUERA S.L.		
Address	CORCUERA S.S.		
	Santa Lucia 8		
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	Name	JULIO SANCHEZ GONZALEZ	
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Dairy Name & address	QUESOS CORCUERA-P.MONTALBAN (TOLEDO)		
ECC authorisation Number	ES 15.00537/TO CE		

2. PRODUCT

Cheese Type	Hard Cheese	MANCHEGA SHEEP'S MILK
Product Name	Manchego curado D.O.P.	
Brand	Corcuera	
Supplier Reference	Queso Corcuera S.L	
According to codex, cheese standard	Codex stan 283-1978	
Weight	Net No	Variable Yes 3 kg

3. INGREDIENTS

Raw Material (Name & E-numbers)	%	E-number	Category <small>(Ex: Colour, preservative, processing aid, ...)</small>	Origin
Milk Sheep Pasteurised	99.45			E
Rennet ■ Animal	0.015			I
Salt	0.0002			E
Cheese cultures	0.515			D
Calcium Chloride	0.018	E509	Processing Aids	E
Lysozyme (from egg white)	0.0001	E1105	Preservative	I

4. NUTRITIONAL INFORMATION

	On average of 100g of the product	
Energy	1735 kJ	418 kcal
Protein		26 g
Fat		34 g
of which saturates		24 g
of which mono-unsaturates		g
of which polyunsaturates		g
Carbohydrate		2 g
of which sugars		0 g
of which polyols		g
of which starch		g
Fibre		0.1 g
Salt (=Sodium x 2,5)		1.53 g
Others		g
Alcohol (Ethanol)		g
Organic acids		g
Erythritol		g
Salatrim		g

Vitamins	Vitamin A	253	µg
	Vitamin B1		mg
	Vitamin B2		mg
	Vitamin C		mg
	Vitamin D	212	µg
Minerals	Calcium	641	mg
	Phosphorus	532	mg
	Potassium		mg
	Iron		mg
	Sodium	612	mg

5. CHEMICAL SPECIFICATION

	<i>Standard</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Method</i>
Moisture / %	36.5	35	38	
Dry matter / %	63.5	62	65	
Fat in totality / %	34	32	35	
Fat in dry matter / %	51.97	51.61	53.84	
Salt / %	1.53	1.5	1.8	
pH	5.2	5.0	5.4	
Aw	0.9	0.89	0.91	
Others Ashes %	4	3.7	5	

6. BACTERIOLOGICAL SPECIFICATION

	<i>Target</i>	<i>Maximum</i>	<i>Method</i>
Coliform (30°C)			
E.Coli	10/g	1000/g	PEM-104
Moulds			
Yeasts			
Staphylococcus coag +	<100/g	<1000/g*	PEM-105
Staphylococcal enterotoxin	* Abs. /25g	*Rech.Si staph. > 1.0E+05	
Enterococcus			
Salmonella	Ausencia/25g	Ausencia/25g	PEM-6111
Listeria monocytogenes	Ausencia/25g	Ausencia/25g	PEM-3112
Others			

7. ORGANOLEPTIC DESCRIPTION

	<i>Normal</i>
Appearance	Firme
Body and texture	Compacta y suave en boca
Smell and flavour	Infenso-Agradable
Other	

8. ALLERGY INFORMATION

Ingredient	<i>Presence in product</i>		<i>Presence in factory</i>	
	YES	NO	YES	NO
Gluten, Cereals containing gluten and products thereof (*)		■		■
Crustaceans and products thereof		■		■
Eggs and products thereof	■		■	
Fish and products thereof		■		■
Peanuts and products thereof		■		■
Soybeans and products thereof		■		■
Milk and products thereof (including lactose)	■		■	
Lactose	■		■	
Nuts and products thereof (**)		■		■
Celery and products thereof		■		■
Mustard and products thereof		■		■
Sesame and products thereof		■		■
Sulphur dioxide and sulphites (SO2 > 10ppm)		■		■
Lupin and products thereof		■		■
Molluscs and products thereof		■		■
GMO				
Derived of GMO		■		■
Labelling GMO required		■		■
Ionisation				
No ionisation treatment done on the product or on their components		■		■

(*) Wheat, rye, barley, oats, spelt, kamut or their hybridised strains

(**) Almonds, hazelnuts, walnuts, ceshews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts

9. PHYSICAL PROPERTIES & PACKING

Cheese block or wheel or							
Net Weight: 3000 g			Gross Weight: 3100 g				
Description of materials	Composition of materials	Weight(g)	Dimensions				
			L (mm)	W(mm)	H(mm)	D(mm)	Vol(cm ³)
Cheese	Cheese				100	190	142
Portion (Consumer Unit)							
Net Weight:			Gross Weight:				
e-label (standard weight) No							
Description of materials	Composition of materials	Weight(g)	Dimensions				
			L (mm)	W(mm)	H(mm)	D(mm)	Vol(cm ³)
Other							
Net Weight:			Gross Weight:				
Weight :							
Description of materials	Composition of materials	Weight(g)	Dimensions				
			L (mm)	W(mm)	H(mm)		
Packaging							
e-label (standard weight)		No					
• Units / outer		2					
• Outers / Layer		7					
• Layers / pallet		12					
• pallet type / size		Europalet/80cmx120cm					
• Total height (cm)		179.05					
Shelf life	• Expiry date	No					
	• Best before date	No					
	• Best before date on delivery	Yes			packaging date + 355days		
	• Storage conditions	2-6	°C	90	% relative humidity		
EAN-code	• Portion	No					
	• Carton	Yes			8437001641086		

10. GENERAL

- The supplier confirms that all the information above is complete and correct.
- The supplier guarantees that packaging, quality, content and labeling of the product comply with the Belgian and European legislation.
- The composition of the products cannot be changed without a preceding written agreement.
- ! In case of erasure, sign next to corrected text.

Read and approved by supplier:

Date:

Name:

Function: