

TECHNICAL SHEET

FONTAL CHEESE 1/4

Type	→	1/4	3224
Pieces per carton box	→	2pz x ct	
Packaging	→	plastic for foodstuff - cardboard	
Shelf life	→	90 days	

PRODUCT DESCRIPTION: semi-hard cheese

MICROBIOLOGICAL LIMITS

Lysteria Monocytogenes	Absence in 25 gr.
Salmonella spp	Absence in 25 gr.
E.Coli	<100/gr.
Staphilococcus Aureus	<100/gr.

INGREDIENTS

Pasteurized MILK	96,994
Salt	2,1
starter cultures	0,9
Rennet	0,006

ORIGIN OF THE MILK : UE

Preservative on rind: netamycin E235

Not edible rind

ALLERGENS

Cereals and deriveds (gluten)	Absence
Crostateous and deriveds	Absence
Eggs and deriveds	Absence
Fish and deriveds	Absence
Peanuts and deriveds	Absence
Soy and deriveds	Absence
Milk and deriveds	Present
Nut fruits	Absence
Celery and deriveds	Absence
Mustard and deriveds	Absence
Sesame seeds and deriveds	Absence
Sulphurous Anhydride and solphites	Absence
Lupins and deriveds	Absence
Molluscs and deriveds	Absence

NUTRITIONAL VALUES

average on 100 gr

Energy	1318 kJ
	317 kcal
Fats	24,5 g
of wich saturates	16,7g
Carbohydrate	0 g
of wich sugars	0 g
Protein	24,2 g
Salt	2 g

PARTICULAR DIETS

Gluten	Absence
OGM	Absence

Keep refrigerated - store between +2 to +4°C

CHIMICAL ANALYSES

Dry Substance %	56 ± 1
Fats on d.s. %	46,25 ± 1,25
Fats %	24,5 ± 2
Humidity %	44 ± 1
ph	5,35 ± 0,15