VEGA MANCHA
SPANISH CHEESE SPECIALIST

TECHNICAL - DATA SHEET

MANCHEGO CHEESE AGED 10-12 MONTHS

PHOTOGRAPH OF THE PRODUCT



MANUFACTURER'S DETAILS		PRODUCT DETAILS	
Name	Quesos Vega Sotuélamos SL	**Legal name**	Vega Mancha Manchego 10-12 months
Address	Pol. Ind. Camporrosso C/Ciudad Real nº3	**Description**	Mature sheep cheese Manchego 10-12 months aged
Town/City	02520 Chinchilla de Montearagón Albacete	**Milk treatment**	Pasteurized
Country	Spain	**Rind treatment**	Plastic dispersions with preservative: E235 (Natamycin) and colours: Natural caramel and Annatto norbixin
Tax ID number	B-02265973		
Telephone	967 550 376	**ORGANOLEPTICAL DATA**	
Fax	967 550 278	**Flavor**	Hard, slightly spicy
Website	www.vegasotuelamos.com	**Aroma**	Typical of aged sheep cheese
E-mail	Info@vegasotuelamos.com	**Color**	Golden
Food Standards agency reg. number	ES/15.00987/AB/CE	**Consistency**	Firm

Intended consumption: General population except those who are allergic to any of the declared ingredients or those whose medical conditions do not allow to consume this product. Inedible rind.

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Edited by: Marta Ochotorena (Quality Department)
Reviewed by: Inmaculada Arenas (Quality Manager)

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INGREDIENTS			
Sheep milk	98.47%	Lysozyme (egg product)	0.01 %
Salt	1.49%	**Lactic fermenting agent/yeast**	0.0020%
Rennet	0.018%		
MILK ORIGIN: Spain			

NUTRITIONAL DATA – AVERAGE VALUES / 100g			
Energy	1980kJ /478 Kcal	**Protein**	25.1 g
Fat	41.2 g	**Salt**	1.65 g
of which, **saturates	28.5 g		
Carbohydrate	1.7 g		
of which, **sugars	0.6 g		

PHYSICAL/CHEMICAL INFORMATION		MICROBIOLOGICAL INFORMATION (CE 1441/2007)	
Dry extract/fat content in SP	55 % min/50 % min.	***Listeria monocytogenes***	Absence/25g
Aw	0.95/0.91	***Salmonella spp.***	Absence/25g
pH	5,25 ± 0,15	***Staphylococcus aureus***	<100 cfu/g
Humidity	27.29g /100g	***Escherichia coli***	<100 cfu /g

LOGISTIC DATA			
Transportation	Refrigerated	**Storage temperature**	+2ºC /+8 ºC
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ALLERGEN INFORMATION		
NAME	**YES/ NO**	**OBSERVATIONS**
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	**NO**	
Crustaceans and products thereof	**NO**	
Eggs and products thereof	**YES**	Lysozyme (from egg)
Fish and products thereof	**NO**	
Peanuts and products thereof	**NO**	
Soybeans and products thereof	**NO**	
Milk and products thereof (including lactose)	**YES**	Milk
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof	**NO**	
Celery and products thereof	**NO**	
Mustard and products thereof	**NO**	
Sesame seeds and products thereof	**NO**	
Sulphur dioxide and **sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	**NO**	
Lupin and products thereof	**NO**	
Molluscs and products thereof	**NO**	

HYGIENE- QUALITY- APPLICABLE REGULATIONS	
Free of genetically modified organisms	**Certification BRC, IFS, SAE.**
• Royal Decree 1181/2018, 21st September, concerning the indication of the origin of the milk and dairy products used as ingredients on the labelling.	
• Royal Decree 818/2015, 11th September, amending annexes I y II of Royal Decree 1113/2006, 29th September, approving the quality standards for cheese and processed cheese. Royal Decree 113/2006.	
• Regulation 1881/2006 setting maximum levels for certain contaminants in foodstuffs and their modifications.	
• Regulation 365/2010 of the commission, amending Regulation 2073/2005, relating to the applicable microbiological criteria of foodstuffs in relation to enterobacteria in pasteurised liquid lactose products.	
• Regulation (CE) Nº 852 y 853 /2004 relating to the hygiene of foodstuff and their modifications.	
• Regulation (CE) Nº2073/2005 relating to the applicable microbiological criteria of foodstuffs and their modifications.	
• RD 1169/2011, of the European Parliament and of the Council 25th October 2011 on the provision of food information to consumers.	
• Regulation (CE) Nº 1333/2008 of the European Parliament and of the Council , 16th December 2008, on food additives.	
• Royal Decree 1801/2008 3rd November, establishing common regulations concerning nominal quantities for packaged products and the control of their actual content.	

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