

	TECHNICAL SHEET PASTEURISED SHEEP'S CHEESE CURED WITH BLACK GARLIC	PR3ANEXO30 FTQ- 76 Rev.8 Date: 26/12/2024
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1. COMPANY'S DATA

Company name: Valle de San Juan Palencia S.L

CIF: B34174300

GLN: 8437015491707 (Avenida Comunidad Europea 48)
8437015491929 (Carretera 1 Villarrabé)

Address: C/Carretera Nº1, Villarrabé CP 34113 (Palencia)

Nº R.G.S.A.: ES 15.008150/P

Telephone number: 979 70 69 87

2. PRODUCT DATA

Denomination Pasteurised sheep's cheese cured with black garlic

Ingredients: Pasteurised sheep's **milk**, black garlic paste (min. 2%) (purple garlic (80%), water, acidifier: citric acid, colouring agent: E-153, flavouring), salt, rennet, **lactic** ferments. Inedible rind. Origin of milk: Spain.

Ripening: ≥105 días <180 días

Best before date:

Pieces packaged in thermoforming: 120 days

Whole: 120 days

Precut packaged in a protective atmosphere: 90 days.

Formats: The presentation can be in different formats (whole, 1/2, and wedges, precut).

3. CONSERVATION, MODE OF USE AND EXPECTED USE. TARGET POPULATION

Conservation: Store the product in refrigeration between 2 and 8°C.

Target population: General population. Suitable for gluten intolerant people. Not suitable for people allergic to milk and lactose intolerant.

Expected use: Ready to eat product.

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4. CHARACTERISTICS OF FINISHED PRODUCT

PHYSICOCHEMICAL SPECIFICATIONS

PARAMETER	TARGET VALUE
pH	4,85-5,60
Aw	0,83-0,96

MICROBIOLOGICAL SPECIFICATIONS

PARAMETER	SAMPLE PLAN		LIMITS	
	N	C	m	M
<i>Listeria Monocytogenes</i>	5	0	Absence in 25g	
<i>E. coli</i>	5	2	<1 x10 ² ufc	<1 x10 ³ ufc
<i>Staphylococcus coagulase +</i>	5	2	<1 x10 ² ufc	<1 x10 ³ ufc

n=5 (5 analyzed samples) c=2 (2 samples can be between "m" and "M", 3 of them should be below "m")

APPROXIMATE NUTRITIONAL CHARACTERISTICS

(Calculated per 100 g of final product)

PARAMETER	TARGET VALUE	TOLERANCE
Energy value/ KJ	1979	-
Energy value/Kcal	473	-
Fats/g	41	± 20 %
of which saturates/g	29	± 20 %
Carbohydrates/g	1,0	± 2 g
of which sugars/g	<0,5	-
Proteins/g	25	± 20 %
Salt/g	1,6	± 20 %

5. ORGANOLEPTIC SPECIFICATIONS

SMELL	Mild aroma characteristic of low ripening cheeses
FLAVOUR	Taste and intensity medium-low
TEXTURE	Creamy texture

6. IDENTIFICATION OF THE MANUFACTURING BATCH/BEST BEFORE DATE (BBD)

Batch/ Best before date: Printed on the label or packaging.

Best before date: DD/MM/AA format.

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7. ALLERGEN DECLARATION

ALLERGEN	CONTAIN		CROSS-CONTAMINATION
	YES	NO	
Cereals containing gluten		X	
Crustáceans		X	
Eggs		X	
Fish		X	
Peanuts		X	
Soybeans		X	
Milk (including lactose)	X		
Nuts		X	
Celery		X	
Mustard		X	
Sesame seeds and products		X	
Sulphur dioxide and sulphites (>10 mg/ Kg)		X	
Lupins		X	
Shellfish		X	

8. GMO CERTIFICATION

Not genetically modified or produced from genetically modified ingredients.

9. APPLICABLE LAW

- Royal Decree 191/2011 of 18 February on the Health Registration of Foodstuffs.
- Regulation 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- Regulation 852/2004 of the European Parliament of 29 April 2004 on the hygiene of foodstuffs.
- Regulation 853/2004 of the European Parliament of 29 April 2004 laying down specific hygiene rules for food of animal origin.
- Commission Regulation 2073/2005 of 15 November on microbiological criteria for foodstuffs.
- Royal Decree 1086/2020, of 9 December, regulating and relaxing certain conditions for the application of European Union provisions on hygiene in the production and marketing of foodstuffs and regulating activities excluded from its scope of application.

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- **Royal Decree 1113/2006, of 29 September, approving the quality standards for cheeses and processed cheeses.**
- **Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum limits for certain contaminants in food and repealing Regulation (EC) No 1881/2006.**
- **Regulation 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers and amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004.**
- **Law 17/2011 on food safety and nutrition.**
- **Royal Decree 1181/2018 of 21 September on the indication of the origin of milk used as an ingredient in the labelling of milk and milk products.**