

DATA SHEET QUESO IUVENTUS KAPRA

MODE OF USE

Direct consumption, no prior preparation required.

INGREDIENTS

Pasteurized goat milk, salt, hardener (calcium chloride), coagulant (microbial origin), lactic cultures, rind treatment (natural rind).

PHYSICO-CHEMICAL PROPERTIES

- FAT CONTENT: >30%
- TOTAL DRY EXTRACT: >50%
- pH: <5.40

MICROBIOLOGICAL AND BACTERIOLOGICAL PROPERTIES

- MICROORGANISMS: MAXIMUM VALUES
 - Escherichia Coli B-Glucuronidase: n=5, c=2, m=100 cfu/g, M=1000 cfu/g
 - Staphylococcus Aureus Coagulase: n=5, c=2, m=100 cfu/g, M=1000 cfu/g
 - Listeria Monocytogenes: n=5, c=0, absence/25 g

CONTAMINANTS

- CONTAMINANTS: MAXIMUM VALUES
 - Lead (Pb): ≤ 0.02 mg/kg
 - Aflatoxins: ≤ 0.05 mg/kg
 - Dioxins and PCBs: ≤ 4.0 pg/g fat Σ Dioxins and dioxin-like PCBs
 - Melamine: ≤ 2.5 mg/kg

AVERAGE NUTRITIONAL VALUES PER 100 g

- Energy value: 1573 kJ/ 384 kcal
- Fats: 33 g
 - of which saturated: 23 g
- Carbohydrates: 1.6 g
 - of which sugars: 0.7 g
- Proteins: 20 g
- Salt: 1.0 g

GMO

Not a genetically modified product or composed of them.

ALLERGENS

There is no sensitive or high-risk population group except for those sensitive to milk and its derivatives (including lactose), according to EU Regulation 1169/2011 on the provision of food information to consumers.