



ARTISAN CHEESES CAMPOSPAIN

High quality goat's cheeses produced by our family-run business located in one of the most important agricultural regions of Spain: Murcia. With Spanish Protected Designation of Origin.







Region of Murcia

Strategic location

The Region of Murcia is known for its rich cheese-making tradition and has several protected designations of origin (PDO). Has several protected designations of origin (P.D.O.) that guarantee the quality and that guarantee the quality and authenticity of its cheeses. .

Ideal climate

Optimal conditions for goat rearing.

Cheese tradition

Murcian-Granadine goat's milk is fundamental to the quality of these products, as is the the quality of these products, and its production process, which combines tradition and modernity, is key to maintaining its reputation. its reputation.

Murciano-Granadino breed



- Main dairy breedRecognised as the best in Spain.
- 2 High fat content 5.6% of fat in milk.
- 3 Rich in protein3.6% of protein in milk.
- 4 Ideal for cheeses

 Perfect characteristics for cheese making.





Feeding of the flock

1 Forage selection

Careful choice of nutritious foods.

Cereal diet

Feed basis for optimal milk production.

3 Veterinary control

Constant monitoring of animal health.

Elaboration Process

Milk collection

Daily milking of Murciano-Granadina goats.

Artisanal curdling

Traditional milk coagulation techniques.

Manual molding

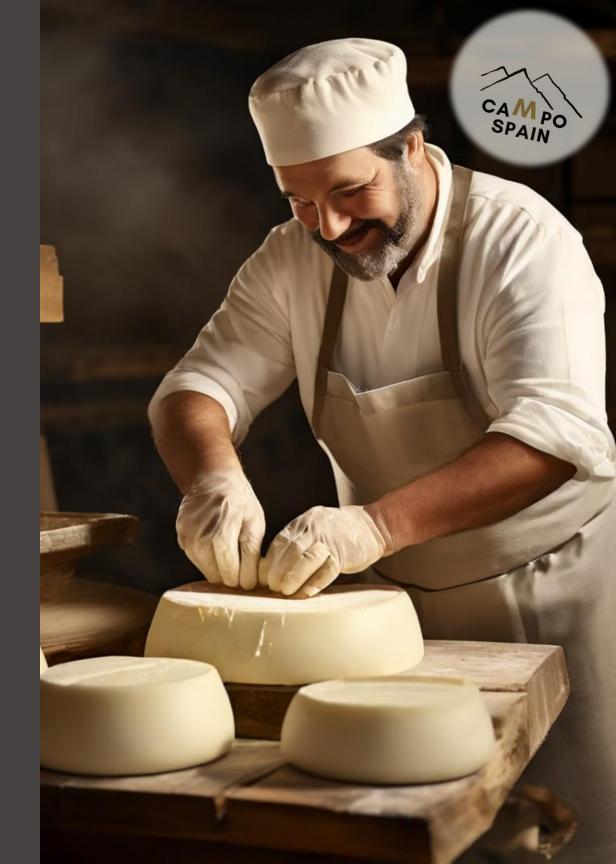
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4

Careful shaping of each part.

Controlled maturation

Optimal environment for flavour development.



Characteristics of Cheese



Aroma

Intense and characteristic fragrance.

Textura

Smooth and creamy on the palate.

Taste

Perfect balance between sweetness and acidity.









Speciality: Soft cheeses



Penicillium bark

Distinctive feature of our soft cheeses.



Creamy interior

Textura suave y untuosa al corte. Smooth and creamy texture when cut.



Variety of Presentations

Different formats for every occasion.



Quality Control





Analysis Laboratory

Rigorous testing of each batch.



Trazabilidad

Traceability from farm to consumer.



Certifications

Acomplishment of international standarts of quality

- IFC
- BRCGS
- ISO 9001
- OHSAS 15001









International market

Europe	Main export market
America	Growing demand for artisan cheeses
Asia	Emerging market with great potential



WHITE PASTURE





SWEET GOAT

Soft goat cheese



FRESH GOAT

goat cheese and very refreshing



VELVET GOAT

Goat's cheese with very mild white mould

SEMI-CURED





EARTH LOVE GOAT

Goat cheese with a slight cream flavour



PAPRIKED GOAT

Goat cheese with paprika

Murcia sweet



ROSEMARRIED GOAT

Goat cheese with oil and rosemary and rosemary



TRUFFEL GOAT

Goat cheese with European truffle



YOUNG GOAT

Semi-cured goat's cheese



PEARLY GOAT

Goat cheese with a sweet scent

CURED

CHEESE WITH DOP





GOAT LEG

Goat's cheese with natura bark



TIPSY GOAT

Goat's cheese Murcia with wine DO





Customised Services



1 Distributors

Efficient logistics solutions.

- 2 Manufacturers

 Supply of cheese with your brand in Europe.

 Development of customised cheeses for you.
- 3 Shops

 Merchandising and promotional support.
- 4 Customer Service

 Personalised support in multiple languages.

CAMPOSPAIN

Localization:

30300 Cartagena, Murcia

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contact:

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