



# ARTISAN CHEESES CAMPO SPAIN

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 tradition and modernity, is key to maintaining its reputation. its reputation.

# Murciano-Granadino breed



## 1 Main dairy breed

Recognised as the best in Spain.

## 2 High fat content

5.6% of fat in milk.

## 3 Rich in protein

3.6% 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.

2

Cereal diet

Feed basis for optimal milk production.

3

Veterinary control

Constant monitoring of animal health.

# Elaboration Process

1

Milk collection

Daily milking of Murciano-Granadina goats.

2

Artisanal curdling

Traditional milk coagulation techniques.

3

Manual molding

Careful shaping of each part.

4

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  
Spain

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contact:

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