



09-04-2021 Higher Level

VIEJO MAESTRO

Semi-hard goat's milk cheese: mould ripened

List of Ingredients Pasteurised goat's milk, animal rennet, calcium chloride, ferments and salt.

Maturation 30 days

Storage and Freight 6-8° C

Rind treatment Not applied

Packing Packaged in PVC film

Packaging Cartonbox

Shelf life 120 days from packaging date

Allergens Lactose, milk protein

Description Cheese with natural mould rind

Practical Tips Allow to stand at room temperature for at least 30 minutes before consumption.

Pairings White wines fermented in cask and aromatic wines.

Format Available in two formats: medium and small.

Bacteriological Information

Test	Max Value	Units	Method
Salmonella spp	Absence	in 50 g	PEM4111
Listeria monocytognes	Absence	in 50 g	PEM4112
E.Coli B-glucu. positives	<10 ³	ufc/g	PEM104
S. Aereus	<10 ²	ufc/g	PEM109

Physico-chemical information

Test	Max Value	Units	Method
Dioxins	<2,5	pg/kg	NI/22a/b-nofalb
PCBs	<40	ng/kg	NI/22a/b-nofalb
pH	5,10-5,40	Units pH	PE-Q166
aW	0,96		PE-Q293

Nutritional declaration

Average nutritional values	Per 100 g
Energy (Kj/kcal)	860/162
Fat (g)	24
of which saturate (g)	14
Carbohydrate (g)	0
of which sugars (g)	0
Protein (g)	20,5
Salt (g)	1,1

Organoleptic Information

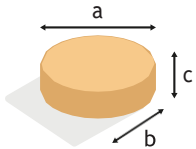
RIND	Natural mould rind.
PASTE	
Consistency	Soft paste.
Color	White
Structure	When cut it has a soft paste, softer closer at the rind.
Texture	Soft paste.
Odor	Intense.
Flavor	Optimum balance contributes freshness and goat flavor persistence in the mouth.



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Logistics Information

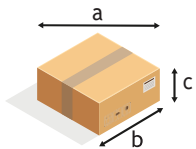


Dimension Cheese

Size	Width (a)	Length (b)	Height (c)
Medium	13,0 cm	13,0 cm	6,0 cm
Small	10,0 cm	10,0 cm	5,0 cm

Weight

Gross	Net
0,800 kg	0,800 kg
0,400 kg	0,400 kg



Dimension Box

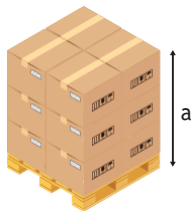
Width (a)	Length (b)	Height (c)
29 cm	40,7 cm	9 cm
29 cm	40,7 cm	9 cm

Code

EAN 13	Und.
8423539012603	6
8423539012623	11

Weight

Total	Box
5,00 kg	0,200 kg
4,60 kg	0,200 kg



European Pallet

BOXES	LAYERS	BOXES	PALLET
Layers	Pallet	Pallet	Height (a)
8	10	80	1,20 m

Remarks

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Awards

3 Gold Stars. The Great Taste 2014. UK.

Best Soft Cheese. Feria del Queso de Trujillo 2013.

Silver medal. World Cheese Awards 2012. UK

Bronze medal. World Cheese Awards 2011 and 2010.

Best Goat Cheese. Feria del Queso Trujillo 2008.

Silver medal. Nantwich International Cheese Show 2008.



www.quesosdelcasar.es

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