

QUEIXO TETILLA, P.D.O. PRODUCT DATA SHEET



PRODUCT	Protected Designation of Origin Tetilla
WEIGHT	800-1000 g. Estándar weight 900 g
CHEESE TYPE	Matured fat semi-soft cheese
COMPOSITION	Pasteurized cow's milk (from the breeds Frisona and Pardo Alpina), lactic ferments, salt, curdling agent and lysozyme (from egg).
E.A.N. CODE	84
COUNTRY OF ORIGIN	Spain
Sanitary Registration number	/LU

FAT	45%
LACTIC DRY MATTER	48%
SHAPE	Spinning top, cone-shaped
SIZE	14cm x 12cm aprox
CRUST (edible, when washed)	Covered with a transparent polymer layer of polyvinyl acetate Preservatives: E 202(Potassium Sorbate), E 235 (Natamycin), percentage of 3000 ppm. No colouring agents added
PASTE	Ivory-white colour, soft, creamy, uniform, with low number of holes
TEXTURE	Creamy, becomes more spreadable and easily melted
TASTE	Intense lactic and buttery flavours
RIPENING PERIOD	Minimum 20 days
SHELF LIFE	5 months, kept refrigerated

PALLET TYPE	European
PACKAGING	Cardboard box of 6 Tetilla cheese units Vacuum packed - CRYOVAC BK3550 high-sealable, multilayer, coextruded shrink bag with controlled permeability
BOX DIMENSIONS	470mm (length) x 318mm (width) x 127mm (height)
BOXES PER PALLET	48 boxes
LINES PER PALLET	6 boxes
LEVELS PER LINE	8 boxes

IPRESENTATION	Presented in a cardboard box of 6 units (each unit is vacuum packed)
STORAGING	Keep refrigerated at a temperature between 2 and 8 °C
TRANSPORT CONDITIONS	Refrigerated trucks at a temperature between 2 and 8 °C



APPLICABLE LEGISLATION

- Royal Decree 1334/1999, July 31st, approving the general rule on labelling, presenting and publicizing food products.
- Royal Decree 2220/2004, November 26th, which amends the general regulation on the labelling, presentation and publicity of foodstuffs, approved by Royal Decree 1334/1999 of 31 July.
- Regulation (EC) nº 2073/2005 on microbiological criteria for foodstuffs.
- Royal Decree 1113/2006, September 29th, approving the quality standards for cheeses and melted cheeses.

NUTRITION FACTS		
per 100 gr		
Calories	472,51 kcal/1745 kJ	
Proteins	25 g	
Carbohydrate	1.5	
Total Fats	41.61 g	
Saturated fats	21.27 g	
Dietary Fibre	1.97 g	
Sodium	334.27mg	
Calcium	710 mg (89 % RDI)	
Phosphorus	460 mg (58 % RDI*)	

^{*} Recommended Daily Intake

PRODUCT LABELLING



