

|                                                                                   |                                                                        |                      |            |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------|----------------------|------------|
|  | Ficha técnica / <i>Technical sheet</i>                                 | Cód.:<br>Cod.:       | FT-039     |
|                                                                                   | <b>Crema de queso azul<br/>fundido</b><br><br><b>Blue cheese cream</b> | Fecha:<br>Date:      | 11/01/2021 |
|                                                                                   |                                                                        | Versión:<br>Version: | 16         |
|                                                                                   |                                                                        | Página:<br>Page:     | 1 de 2     |

|                                   |                                                                                                                                                                              |
|-----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Descripción<br><i>Description</i> | Producto elaborado con queso fundido y queso azul fundido. Producto pasteurizado.<br><i>Product made in with melted cheese and melted blue cheese. Pasterilized product.</i> |
|-----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

|              |                                                                                                                                 |
|--------------|---------------------------------------------------------------------------------------------------------------------------------|
| Uso previsto | Consumo directo sin preparación previa o para untar.<br>Direct consumption without any previous preparation or ready to spread. |
|--------------|---------------------------------------------------------------------------------------------------------------------------------|

|                                              |                                                                                                                                                                                                                                                                                                            |
|----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Alérgenos,<br>consumidores<br>sensibles, OGM | Apto para todas las personas excepto alérgicos intolerantes a los indicados en el apartado “alérgenos”.<br>No contiene OGM. No contiene gluten<br>Alérgenos: Leche y derivados.<br><i>Human consumption, apt for everybody. It does not contain GMO. Gluten free</i><br><i>Allergens: milk derivatives</i> |
|----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

|                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Ingredientes<br><i>Ingredients</i> | <b>QUESO FUNDIDO CON QUESO AZUL</b><br>QUESO 30% (LECHE pasteurizada de vaca y oveja, cloruro cálcico, cuajo vegetal, fermentos lácticos), QUESO azul 15% (cuajo vegetal, fermentos lácticos, NATA, sales de fundido (citratos de sodio, polifosfatos), conservador: sorbato potásico).<br><br><b>MALTED CHEESE WITH BLUE CHEESE.</b><br><i>CHEESE 30% (Sheep and cow pasteurized MILK, calcium chloride, vegetable rennet, lactococcus lactis, blue CHEESE 15% (vegetable rennet, lactococcus lactis, CREAM, emulsifying salts (sodium citrate, polyphosphates), preservative: potassium sorbate).</i> |
|------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

|                                                             |                         |                                   |
|-------------------------------------------------------------|-------------------------|-----------------------------------|
| Parámetros organolépticos<br><i>Organoleptic parameters</i> | Color<br><i>Colour</i>  | Blanco azul<br><i>Blue- white</i> |
|                                                             | Sabor<br><i>Flavour</i> | Típico<br><i>Typical</i>          |
|                                                             | Olor<br><i>Smell</i>    | Típico<br><i>Typical</i>          |

|                                                                 |                                                                                                                                                             |
|-----------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Parámetros físico químicos<br><i>Physicochemical parameters</i> | <p>pH 5.00± 0.5 determinado a 25°C<br/><i>pH 5.00± 0.5 determitaded to 25°C</i></p> <p>Actividad del agua (aw):0.91<br/><i>Water activity (aw):0.91</i></p> |
|-----------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|

|                                                                 |                                                                                     |                                            |
|-----------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------|
| Parámetros microbiológicos<br><i>Microbiological parameters</i> | Recuentos totales aeróbicos mesófilos<br><i>Total recounts of aerobic mesophyll</i> | < 1000 ufc/g<br>< 1000 cfu/g               |
|                                                                 | Mohos<br><i>Molds</i>                                                               | < 100 ufc/g<br>< 100 cfu/g                 |
|                                                                 | Coliformes<br><i>Coliform</i>                                                       | < 10 ufc/g<br>< 10 cfu/g                   |
|                                                                 | Listeria<br><i>Listeria</i>                                                         | Ausencia en 25 g<br><i>Absence in 25 g</i> |
|                                                                 | Escherichia Coli<br><i>Escherichia Coli</i>                                         | < 10 ufc/g<br>< 10 cfu/g                   |

|                                                                                |                                         |               |
|--------------------------------------------------------------------------------|-----------------------------------------|---------------|
| Valores nutricionales por cada 100 g<br><i>Nutritional facts per each 100g</i> | Valor energético<br><i>Energy value</i> | 889kJ/215kcal |
|                                                                                | Grasas<br><i>Fats</i>                   | 18.1 g        |
|                                                                                | De las cuales saturadas                 | 12.3g         |

|                                                                                   |                                                              |  |                      |            |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------|--|----------------------|------------|
|  | <b>Ficha técnica / Technical sheet</b>                       |  | Cód.:<br>Cod.:       | FT-039     |
|                                                                                   | <b>Crema de queso azul<br/>fundido<br/>Blue cheese cream</b> |  | Fecha:<br>Date:      | 11/01/2021 |
|                                                                                   |                                                              |  | Versión:<br>Version: | 16         |
|                                                                                   |                                                              |  | Página:<br>Page:     | 2 de 2     |

|  |                                                  |       |
|--|--------------------------------------------------|-------|
|  | <i>Of which saturated fats</i>                   |       |
|  | Hidratos de carbono<br><i>Carbohydrate</i>       | 0.26g |
|  | De los cuales azúcares<br><i>Of which sugars</i> | 0.26g |
|  | Proteínas<br><i>Proteins</i>                     | 12.3g |
|  | Sal<br><i>Salt</i>                               | 2.3g  |

|                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-----------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Vida útil,<br>condiciones de<br>almacenamiento y<br>transporte<br><i>Shelf life,<br/>storage and<br/>transport<br/>conditions</i> | La fecha de consumo preferente es de 18 meses para las monodosis de 23g y 24 meses para los tarros de cristal y las latas. Conservar en lugar fresco y seco. Una vez abierto conservar en refrigeración y consumir antes de 3 días.<br><i>The minimum durability date is 18 months for the 23g unit doses and 24 months for the crystal jar and cans. It does not need refrigeration. Once the product is open, it needs to be preserved in refrigeration and consume before 3days.</i> |
| Envases<br><i>Containers</i>                                                                                                      | El envase está compuesto de aluminio lacado.<br><i>The container is made of lacquered aluminum.</i><br><br>El envase está compuesto de hojalata electrolítica barnizada.<br><i>The container is made of varnished electrolytic tin.</i><br><br>El envase está fabricado de vidrio. La tapadera está compuesta de hojalata electrolítica simple reducida.<br><i>The container is made of glass. The cover is made of simple reduced electrolytic tin.</i>                                |

|                                                                                                                                                        |                                                                                                                                                             |                                                                                                                                                              |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Elaborado por:<br><i>Made by:</i><br><br><br>María Morcillo Chamizo | Revisado por:<br><i>Revised by:</i><br><br><br>Teresa Barragán Domínguez | Aprobado por:<br><i>Approved by:</i><br><br><br>Carlos Carranco Benítez |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|