



CYNARA CARDUNCULUS A.I.E

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PRODUCERS GROUP OF "TORTA DEL CASAR"

TECHNICAL AND LOGISTICS DATA SHEET

Product:	Sheep's milk cheese with P.D.O. TORTA DEL CASAR	
Formats:	Small (400 – 500 g.); Medium (500 – 700 g.); Big (800 – 1200 g.)	
Ingredients:	Raw sheep's milk from controlled farms, vegetable rennet (<i>Cynara cardunculus</i>) and salt	
Minimum Maturation:	Minimum maturation: 60 days	
Cheese type:	Soft cheese	
Health Register:	15.008843/CC	
Shelf live (in days):	210 (from manufacturing date)	
Storage temperature:	2 – 8 °C	
EAN 13 (Unit)	Dimensions (Dxh) (cm)	
	TCM - 8437023333006	10,5x5,5
	TCS – 8437023333013	9,5x4,5
	TCL – 8437023333020	10,5x5,5
Primary packaging:	Foof film and wood box	Weight (g.): 20
GTIN 14 (6 unit/Box)	Box Dimensions (L x l x H) (cm)	
	TCM - 18437023333003	44x29,5x9,0
	TCS – 18437023333010	44x29,5x9,0
	TCL – 18437023333027	44x29,5x9,0
Secondary packaging:	Cardboard/paper	Weight (g.): 320
Pallet: (120X80) cm	Nº box per layer:	6
	Nº Layers per pallet:	12
	Nº Boxes per pallet:	72
Allergens:	Milk and dairy products	

Completed By:
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Commercial Manager

Approved By:
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