



Cured Goat Cheese García de Paredes

“QUESOS IBORES” GUARANTEE OF PROTECTED ORIGIN

First Prize in the National Goat Cheese Contest in Fuerteventura

TABEFE prizes awarded in 2006, 2007 and 2015

Raw milk goat, curd and table salt

E Minimum Dry Extract : 58 %

Percentage of Fat Content over Dry Extract Minimum 52 %

Approximate weight: 1 Kg

Approximate dimensions: 13 cm . in diameter 6 cm . high

Presentations: with paprika or oiled

Individually vacuum packed in boxes of 6 whole pieces

Also packaged in boxes of 12 medium sized pieces

European pallet of 40 boxes

Minimum maturation of 60 days

PRICE : 13,50 €/Kg.

Company Health Record Number E-15.01751/CC