Cerrato

Queseros desde 1968

SELECCIÓN GOURMET

tierra de sabor

CASTILLA Y LEÓN

Queso Castellano

Quesos Cerrato, Soc. Coop.
Baltanás, España (Spain)
Tel: +34 979 790 080
export@quesoscerrato.com
www.quesoscerrato.com

Selección de queso madurado,

elaborado con la leche procedente de nuestros mejores pastos.

Specially selected cheese, made from milk from our finest grazing land.

Chusco Reserva 3Kg

100% Oveja, leche cruda, 12 meses de curación
100% Sheep, raw milk, 12 months ripening

Chusco 335g

100% Oveja, leche cruda
100% Sheep, raw milk

Ibérico 335g

50% Vaca - 15% Oveja - 15% Cabra
50% Cow - 15% Sheep - 15% Goat

Sabores Gourmet Oveja 1 Kg:
A las Finas Hierbas, Pimentón,
Al Romero, Al Vino Tinto.
Cerrato
Finas Hierbas
Cerrato
Pimentón
Cerrato
Romero
Gourmet Flavours Sheep 1Kg: Herbs, Paprika, Rosemary, Red Wine.
AGROPAL
GRUPO ALIMENTARIO

cheese Cerrato

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Since 1968 **Quesos Cerrato** has been producing cheeses made of milk from cows, sheep and goats fed entirely on natural pasture, cereals and alfalfa grown by the members of our Co-operative using region´s traditional methods, whilst **guaranteeing full product traceability at all times**.

Quesos Cerrato is Spain's biggest cheese Co-operative and belongs to **AGROPAL Food Group** for a decade.

PACKING & PALLETIZING	**3 kg**	**MINI 1 kg**	**WEDGE 250 g**
Units per case	2	6	16
Case L x W x H (cm)	40,5 x 21,2 x 12,2	43,5 x 29 x 9	27,5 x 23 x 11,2
Cases per layer	10	6	12
Layers per pallet	7	8	8
Cases per pallet	70	48	96
Units per pallet	140	288	1536
Netto weight aprox (kg)	420	288	384
Full pallet - Height aprox (cm)	101	90	105
Empty pallet L x W x H (cm)	80 x 120 x 15		

* Other formats available

Cerrato
Sheep - Cow

Ingredients: Pasteurized sheep's milk (min. 50%) and cow's milk (min.40%), salt, rennet, preservative: lysozyme (egg white enzyme) and lactic ferments.

FORMATS	3 kg		MINI 1 kg	WEDGE 250 g		TAPAS 225 g
VARIETY	SEMI-CURED	CURED	SEMI-CURED	SEMI-CURED	CURED	SEMI-CURED
RIPENING	35 - 104 days	> 105 days	20 - 44 days	35 - 104 days	> 105 days	35 - 104 days
Height aprox	10 cm		8 cm	4 cm		4 cm
EAN code	8429390010307	8429390040700	8429390010109	8429390030503	8429390060302	8429390001541
Artikel number	10115	10126	10117	10123	10134	10213

IBÉRICO

Cow - Sheep - Goat

Ingredients Tres Leches: Pasteurized cow's milk (min. 70%), sheep's milk (min. 10%) and goat's milk (min. 5%), salt, rennet, preservative: lysozyme (egg white enzyme) and lactic ferments.
Ingredients Ibérico: Pasteurized cow's milk (max. 50%), sheep's milk (min. 15%) and goat's milk (min. 15%), salt, rennet, preservative: lysozyme (egg white enzyme) and lactic ferments.

FORMATS	3 kg		MINI 1 kg		WEDGE 250 g	
VARIETY	TRES LECHES	IBÉRICO	TRES LECHES	IBÉRICO	TRES LECHES	IBÉRICO
RIPENING	35 - 104 days	> 105 days	20 - 44 days	> 45 days	35 - 104 days	> 105 days
Height aprox	10 cm		8 cm		4 cm	
EAN code	8429390001701	8429390001510	8429390001725	8429390003798	8429390001770	8429390003354
Artikel number	90003	90001	90005	90027	90007	90016

CABRA

Goat

FORMATS	3 kg	MINI 1 kg	WEDGE 250 g
VARIETY	**SEMI-CURED**	**SEMI-CURED**	**SEMI-CURED**
RIPENING	35 - 104 days	20 - 44 days	35 - 104 days
Height aprox	10 cm	8 cm	4 cm
EAN code	8429390003439	8429390003378	8429390003651
Artikel number	93001	92001	93002

Ingredients:
Pasteurized goat´s milk, salt, rennet, preservative: lysozyme (egg white enzyme) and lactic ferments.

OVEJA
Sheep

Ingredients Pasteurized sheep's milk: Pasteurized sheep's milk, salt, rennet, preservative: lysozyme (egg white enzyme) and lactic ferments.
Ingredients Raw sheep's milk: Raw sheep's milk, salt, rennet, E-252 preservative and lactic ferments.

FORMATS	3 kg		MINI 1 kg	WEDGE 250 g	
VARIETY	**PAST. CURED**	**RAW OLD**	**PAST. CURED**	**PAST. CURED**	**RAW OLD**
RIPENING	105 - 179 days	180 - 269 days	45 - 99 days	105 - 179 days	180 - 269 days
Height aprox	10 cm		8 cm	4 cm	
EAN code	8429390000254	8429390000278	8429390000261	8429390000735	8429390000841
Artikel number	30106	60102	30108	30128	60105

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Quesos Cerrato, Soc. Coop
Av. Pedro Cabezudo, s/n
34240 Baltanás - Palencia - Spain
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export@quesoscerrato.com
www.quesoscerrato.com

AGROPAL
GRUPO ALIMENTARIO

2012 WORLD CHEESE AWARDS GOLD

2011 WORLD CHEESE AWARDS GOLD

CINCHO DE ORO 2010

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