

The Taste of Spanish Cheese



Cerrato

Queseros desde 1968



AGROPAL
GRUPO ALIMENTARIO

Quesos Castellano



Since 1968 *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 the region's traditional methods, whilst guaranteeing full product traceability at all times.

Health Tips:

- **Cheese** is an excellent substitute for milk for the lactose intolerant.
- **The natural calcium** in cheese is essential to guarantee the proper functioning of the **nervous system** and **circulation of the blood**. It is also crucial for good **bone health**, especially for growing children, pregnant women and the elderly, as it reduces the risk of osteoporosis and fractures.

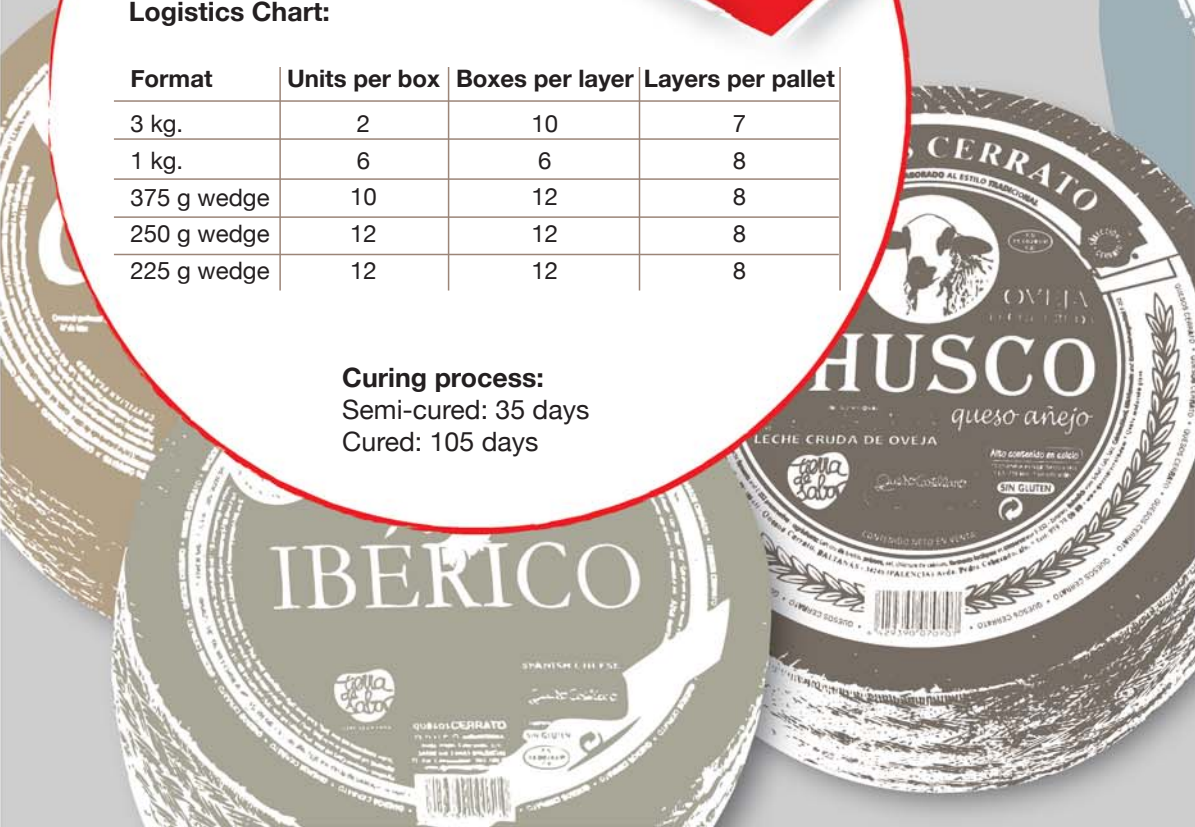
Logistics Chart:

Format	Units per box	Boxes per layer	Layers per pallet
3 kg.	2	10	7
1 kg.	6	6	8
375 g wedge	10	12	8
250 g wedge	12	12	8
225 g wedge	12	12	8

Curing process:

Semi-cured: 35 days

Cured: 105 days



Cerrato



60% Sheep - 40% Cow

INGREDIENTS: Pasteurised sheep's milk 60% and cow's milk 40%, rennet, salt, lactic ferments and preservative: lisoizima (egg white enzyme).

A balanced flavour, with the perfect balance of acidity and harmonic aromas, reminiscent of vanilla in the most cured cheeses. Excellent harmony between flavour and texture.

Grainy, very soft, good solubility and a pleasant sensation in the mouth. Medium intense aftertaste with a sheep's and cow's milk aroma.



Cured
variety also
available



500g.

Portillo

90% Cow - 10% Sheep

INGREDIENTS: Pasteurised cow's milk 90% and sheep's milk 10%, rennet, salt, lactic ferments and preservative: lisozyma (egg white enzyme).



Aromas reminiscent of rich milk, yoghurt and butter. Mild flavour with sweet notes and elegant acidity. Grainy, soft and good solubility. Medium intense aftertaste with a cow's milk aroma.

Tender
variety also
available

Health



Low Salt



Light, Low fat

Cerrato



50% Cow - 30% Sheep- 20% Goat

INGREDIENTS: Pasteurised cow's milk 50%, sheep's milk 30% and goat's milk 20%, rennet, salt, lactic ferments and preservative: lisoizima (egg white enzyme).

Acidic and slightly salty flavour. Dairy aromas of yoghurt and butter. Marked softness making it slightly sticky and giving a pleasant oily sensation. Excellent harmony between flavour and texture. Medium intense aftertaste reminiscent of goat's milk. Medium persistent flavour in the mouth.



Tender
variety also
available

Cerrato



100% Goat

INGREDIENTS: Pasteurised goat's milk, rennet, salt, lactic ferment and preservative: lisoizima (egg White enzyme).

Medium intensity of goat's milk aromas and slightly salty flavour. Pleasant sensation in the mouth and medium intense aftertaste with a goat's milk aroma.



Cerrato



100% Sheep, pasteurized milk

INGREDIENTS: Pasteurised sheep's milk, rennet, salt, lactic ferments and preservative: lisoзима (egg white enzyme).

Medium to high intensity of sheep's milk aromas and the family of dark roasted elements, toasted dried fruits, toffee or mild caramel in the mouth. Low acidity, slightly salty. Grainy, soft and oily on the palate. Medium to high intense aftertaste of sheep's milk, reminiscent of toasted dried fruit.



Chusco



100% Sheep, raw milk

INGREDIENTS: Raw sheep's milk, rennet, salt, lactic ferments and E-252 preservative.

Deeply intense aromas of sheep's milk, reminiscent of dried fruits and mature sweet fruits. Slightly salty flavour with no, or very little acidity. Grainy, soft and oily on the palate. Very intense, mildly spicy aftertaste of cheeses with the longest curing times. Highly persistent flavour in the mouth.



CERRATO GOURMET

Prestigio 100% Sheep, pasteurize milk

SPECIALLY SELECTED CHEESE, made from milk from our finest grazing land.

6 months ripening period.

Average to intense aroma of sheep's milk and a hint of dark roasted dried fruits, toffee and mild caramel. Low acid level and slightly salty. Grainy, soft and oily on the palate.



GOURMET

CERRATO GOURMET

Chusco 
100% Sheep, raw milk

SPECIALLY SELECTED CHEESE, made from milk from our finest grazing land.

12 months ripening period.

Intense aroma of sheep's milk, reminiscent of dried fruits and sweet ripe fruit. Low acid, slightly salty flavour. Grainy, soft and oily on the palate. Intense aftertaste and a mildly spicy hint. Highly persistent flavour in the mouth.



GOURMET





Winner of more awards than any other
cheese made in Castilla y León



quesos**CERRATO**

AGROPAL
GRUPO ALIMENTARIO

Avda. Pedro Cabezudo, s/n

34240 - BALTANÁS (PALENCIA) - SPAIN

Tel.: +34 979 790 080 - Fax: +34 979 790 615

Customer Service: +34 902 106 651

export@quesoscerrato.com

www.quesoscerrato.com