



Nature IBÉRICA

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CHEESE FACTORY  
Making the best spanish cheese



# IFS

*Our products are subjected to all established health checks and a complex process of internal controls, and for better preservation, most of our products are packaged to vacuum.*



# Goat Cheese

*Fresh*

**COMPOSITION:** Made with pasteurized goat's milk . Whey and salt.

**PRODUCT PRESENTATION:**

The natural  
Inert gas vacuum packaged  
• 0'250 kg. / 0'522 lb

**FEATURES:**

Fat Content. 45%  
Ripening period | 1 days

**EXPIRATION:** 30 days



# Goat Cheese

## *with Paprika*

**COMPOSITION:** Made with pasteurized goat's milk . Whey and salt.

**PRODUCT PRESENTATION:**

Coated with red paprika  
Inert gas vacuum packaged  
• 0'220 kg. / 0'483 lb

**FEATURES:**

Fat Content. 45%  
Ripening period | 30 days

**EXPIRATION:** 300 days



**COMPOSITION:** Made with pasteurized goat's milk . Whey and salt.

**PRODUCT PRESENTATION:**

Coated with rosemary  
Inert gas vacuum packaged  
• 0´220 kg. / 0´483 lb

**FEATURES:**

Fat Content. 45%  
Ripening period | 30 days

**EXPIRATION:** 300 days

# Goat Cheese

*with Rosemary*





# D.O. Cream Milk Chesse

**COMPOSITION:** Made with raw sheep's milk, natural rennet and salt.

**PRODUCT PRESENTATION:**

0'250 Kg. / 0'522 lb

**FEATURES:**

Fat Content. 45%

Ripening period

60 days at least

**EXPIRATION:** 210 days



**Torta  
del  
Casar**

Consejo Regulador  
Denominación de Origen Protegida

# Natural Goat Cheese

**COMPOSITION:** Made with pasteurized goat's milk . Whey and salt.

**PRODUCT PRESENTATION:**

The natural  
Inert gas vacuum packaged  
• 0´220 kg. / 0´483 lb

**FEATURES:**

Fat Content. 45%  
Ripening period | 30 days

**EXPIRATION:** 300 days



**COMPOSITION:** Pasteurized goat cheese and extra virgin olive oil.

**PRODUCT PRESENTATION:**

• 0´250 kg. / 0´522 lb

**UNITS PER BOX:** 12

**EXPIRATION:** 300 días.





**Central Offices:**

C/ Fontanilla, 6 - 10183 Torrequemada, Cáceres  
Spain - Phone: +34 927 195 513

**Factory:**

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*Alimentos  
de Extremadura*