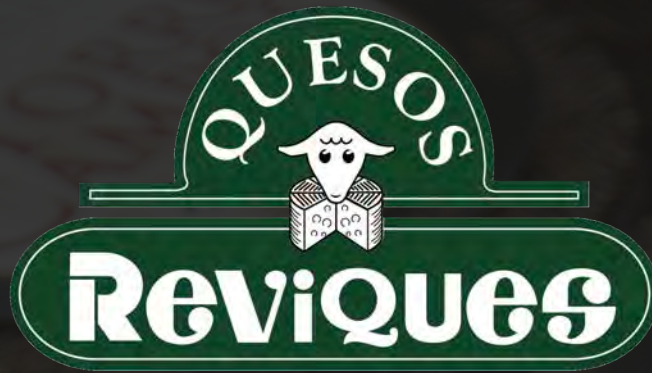




C TORRE CAMPOS®

QUESOS REVIQUES

CHEESE MASTERS SINCE 1929

www.quesosreviques.com

QUESOS REVIQUES

CHEESE MASTERS

SINCE 1929

Quesos Reviques is a family business that has been mastering cheese making since 1929. Over the last century, we have specialized in raw milk but also in pasteurized milk cheeses. We use different types of milk and maturation stages to achieve unique flavors that satisfy the most demanding palates.

The quality of our cheeses is internationally recognized, winning awards every year in the world's most important cheese competitions.

In recent years, we have developed new packaging solutions to meet the needs of today's consumers. We have also improved our facilities to offer the highest standards of quality and prevent our cheeses from losing their aroma, texture, and traditional flavor.

Quesos Reviques combines the tradition and unmistakable flavor of artisan cheeses with the capacity, technology, and quality control of a modern company.



FORMATS

WHOLE CHEESE

Weight 3kg aprox



MINI WHOLE CHEESE

Weight 1 kg aprox



HALF CHEESE

Weight 1,5 kg aprox

WEDGES

Variable weight & fixed weight



PRE-CUT

Fixed weight 250g



CHEESE PORTIONS TRAY

Fixed weight 280g & 560g



CHEESE SELECTION

Fixed weight 160g



SLICED CHEESE

Weight aprox 200g

BLENDED CHEESES



PASTEURIZED BLENDED CHEESE SEMI-CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 83% & sheep min 3%	Pasteurized	Semi-cured	2 month	12 M



PASTEURIZED BLENDED CHEESE CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 83% & sheep min 3%	Pasteurized	Cured	4 month	12 M



IBERICO CHEESE CURED



Rich, creamy texture with an ivory white color. Pleasant aroma with hints of butter. Intense yet balanced flavor thanks to the perfect blend of different milks, with a long-lasting aftertaste.

MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 35%, goat min 30% & sheep min 20%	Raw milk / Pasteurized milk	Cured	6 months	24 M / 12 M



RAW MILK BLENDED CHEESE CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 72%, goat min 8% & sheep min 5%	Raw milk	Cured	6 months	24 M

SHEEP CHEESES



SHEEP CHEESE P.G.I. CASTELLANO CURED



Pressed and firm with small holes distributed unevenly. Hard but still buttery texture that melts in the mouth. Warm and pleasant smell with a slightly fruity and nutty aroma. High intensity flavor, long-lasting and persistent aftertaste on the palate.



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Sheep´s milk Castilla & León region only	Raw milk	Cured	6 months	24 M
Sheep´s milk Castilla & León region only	Pasteurized	Cured	6 months	12 M



SHEEP CHEESE P.G.I. CASTELLANO SEMI-CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Sheep´s milk Castilla & León region only	Raw milk	Semi-cured	3 months	24 M
Sheep´s milk Castilla & León region only	Pasteurized	Semi-cured	3 months	12 M



SHEEP CHEESE P.G.I. CASTELLANO OLD



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Sheep´s milk Castilla & León region only	Raw milk	Old	12 months	24 M

P.D.O. MANCHEGO CHEESE



P.D.O. MANCHEGO CHEESE CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Manchega sheep's milk	Pasteurized	Cured	6 months	12 M

P.D.O. ZAMORANO CHEESE



P.D.O. ZAMORANO SHEEP CHEESE CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Churra & Castellana sheep's milk	Raw milk	Cured	12 months	24 M

SOFT CHEESE



PASTEURIZED BLENDED
CHEESE SOFT



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow milk min 83% & sheep min 3%	Pasteurized	Soft	20 days	12 M

GOAT CHEESE



PASTEURIZED GOAT CHEESE
SEMI-CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Goat milk	Pasteurized	Semi-cured	Min 45 days	12 M

BAR CHEESE



PASTEURIZED BAR CHEESE SOFT

MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 72%, goat min 8% & sheep min 5%	Pasteurized	Soft	20 days	12 M

CHEESE IN OLIVE OIL

TORRE CAMPOS *SPECIALITIES*



BLENDED CHEESE CURED IN OLIVE OIL

MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 72%, goat min 8% & sheep min 5%	Raw milk	Cured	6 months	12 M

Torre Campos

Specialities

CHEESE SELECTION

SOFT: Pasteurized Blended Cheese

INTENSE: Ibérico Cheese

**TRAY
DIVIDED IN 2**
FOR BETTER
CONSERVATION



IBÉRICO CHEESE & SPANISH OLIVE OIL TRUFFLE AROMA

PROCESS: RAW MILK

RIPENESS: CURED

AGED: 6 MONTHS

SHELF LIFE: 12 MONTHS

IBERICO CHEESE & SPANISH OLIVE OIL & ROSEMARY

PROCESS: RAW MILK

RIPENESS: CURED

AGED: 6 MONTHS

SHELF LIFE: 12 MONTHS



TORRE CAMPOS

Specialities

SHEEP CHEESE WITH BLACK GARLIC

PROCESS: PASTEURIZED MILK

RIPENESS: CURED

AGED: MIN 5 MONTHS

SHELF LIFE: 10 MONTHS



SHEEP CHEESE WITH TRUFFLE

PROCESS: PASTEURIZED MILK

RIPENESS: CURED

AGED: MIN 5 MONTHS

SHELF LIFE: 10 MONTHS



GOAT CHEESE WITH WINE RIND

PROCESS: PASTEURIZED MILK

RIPENESS: SEMI CURED

AGED: MIN 30 DAYS

SHELF LIFE: 8 MONTHS



TORRE CAMPOS

Specialities

MATURED SHEEP CHEESE **WITH FLOWERS**

PROCESS: PASTEURIZED MILK

RIPENESS: CURED

AGED: MIN 4 MONTHS

SHELF LIFE: 10 MONTHS



SHEEP CHEESE **WITH OLIVES**

PROCESS: PASTEURIZED MILK

RIPENESS: CURED

AGED: MIN 4 MONTHS

SHELF LIFE: 10 MONTHS



SHEEP CHEESE WITH **CHEESENUTS CREAM**

PROCESS: PASTEURIZED MILK

RIPENESS: CURED

AGED: MIN 4 MONTHS

SHELF LIFE: 8 MONTHS



PRE - CUT WEDGE

Wedge of cheese cut in portions

- 36 wedges per carton box.
- 54 boxes for pallet

**JUST
OPEN**
AND ENJOY

Shelf life: 180 days

TYPE OF CHEESE	RIPENESS	WEIGHT
PASTEURIZED BLENDED CHEESE	Semi-cured	150g, 200g, 250 g
RAW MILK BLENDED CHEESE	Cured	150g, 200g, 250 g
IBÉRICO CHEESE	Cured	150g, 200g, 250 g
SHEEP CHEESE	Cured	150g, 200g, 250 g



CHEESE PORTIONS TRAY

2 DIFFERENT FORMATS AVAILABLES.

JUST OPEN AND SERVE

FORMAT 1:

18 portions (280g)
18 trays per carton

FORMAT 2:

36 portions (560g)
9 trays per carton



Shelf life: 180 days

Prepared with the
TYPE OF CHEESE YOU WANT!

ORIGINAL Y AUTÉNTICO


**QUESO
CASTELLANO**

Producto certificado por LILCYL S.A.

**QUESO
DE OVEJA
CURADO**

**TORRE
CAMPOS**

INFORMACIÓN NUTRICIONAL

Valores medios por 100 g de producto

Valor energético	1704 kJ/426 kcal
Grasas	25.9 g
de las cuales Saturadas	23.2 g
Hidratos de carbono	3.0 g
de los cuales Azúcares	< 0.5 g
Proteínas	22.6 g
Sal	2.1 g

ES
15.00261/ZA
CE

**TORRE
CAMPOS**

**TORRE
CAMPOS**

Lote / Consumir preferentemente antes del: ver envase.
CONTENIDO NETO EN VENTA - CONSERVAR EN SITIO FRESCO Y SECO.
Quesos Revilla, S.L. P.I. Campo de aviación, 38 - 49630 Coreas (ZAMORA). Teléfono 940 500 470.
No consumir cortado, contiene conservadores y colorante E238. E202 y E472. Origen de la leche: España.