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| **Fecha** | **Producto** | **No. Lote** | **Fecha Vence** | **Análisis Fisicoquímico** | | | | | | | | | | | | | | **Observaciones** |
| **Ac** | **ToC** | **pH** | **H** | **%G** | **Color** | **Olor** | **Sabor** | **PT** | **CR** | **ST** | **oBX** | **oB** | **Viscosidad** |
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| **Parámetros/Estándares** | | | | | | | | | | | | | | |
| **Producto** | **Análisis Fisicoquímico** | | | | | | | | | | | | | |
| **PT** | **Acidez** | **pH** | **oBX** | **H** | **ST** | **%G** | **oB** | **Color** | **Olor** | **Sabor** |  | **ToC** | **Viscosidad** |
| Queso Duro Viejo |  |  | 5.2 |  |  |  | 28 % |  | Ok | Ok | Ok |  | 35°C |  |
| Queso Seco Jutiapa |  |  | 6.7 |  | 36-38 | 62-64 | 25 % |  | Ok | Ok | Ok |  | 35°C |  |
| Queso D´Seda |  |  | 6.7 |  | 72-74 | 26-28 | 14 % |  | Ok | Ok | Ok |  | 35°C |  |
| Queso Panela |  |  | 6.7 |  | 67-70 | 30-33 | 14 % |  | Ok | Ok | Ok |  | 35°C |  |
| Queso Mozzarella |  |  | 5.2 |  | 49-51 | 49-51 | 22 % |  | Ok | Ok | Ok |  | 30°C |  |
| Mezcla de Quesos para Pizza |  |  | 5.6 |  | 49-51 | 49-51 | 25 % |  | Ok | Ok | Ok |  | 30°C |  |
| Mezcla de Quesos para Pupusas |  |  | 5.6 |  | 58-60 | 40-42 | 25 % |  | Ok | Ok | Ok |  |  |  |
| Cuajadas |  |  | 5.4 |  |  |  | 26% |  | Ok | Ok | Ok |  |  |  |

**Ac:** Acidez, **T°C:** Temperatura en Grados Centígrados, **pH:** Potencial de Hidrogeno, **H:** Humedad, **%G:** Grasa, **PT:** Proteína, **L:** Lactosa, **SNG:** Solidos no grasos, **CR:** Crioscopia (Punto de Congelación), **ST:** Solidos Totales, **°BX:** Brix, **°B:** Grados Baume.

**Responsable de Análisis:** (F) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Jefe de Área:** (F) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Observaciones: \_\_\_\_\_ \_\_\_\_\_**