



IQF Tranche de Chèvre affiné
7g D42mm Soignon 8x500g
C4kg
Vendor item N° : 73091004



Update 4.0 - 10/07/2022

PRODUCT DESCRIPTION

Sale product designation :

Frozen cheese made from pasteurised goat's milk

Description of finished product :

Shaped lactic body made from pasteurised goat's milk, ripened, then sliced and frozen.
Because the product is fragile, boxes may contain unusable amounts (below 1%).

Ingredients :

Pasteurised goat's MILK, salt, starter cultures (including MILK), coagulant

Contains the allergens : Milk and milk-based products (including lactose)

Suitable for vegetarians : Yes

Manufacturing country : France

Milk origin : European union

Milk type : Conventional goat's milk

Milk processing : Pasteurised

- Is not subject to the requirements of GMO labeling described in regulations (EC) N°1829/2003 and 1830/2003 of the European Parliament and the council dated 09/22/03

- Is not ionized and does not contain any ionized ingredient

- Micropollutants : conform to the european regulation concerning lead, dioxins and PCB, aflatoxin M1, pesticides, antibiotics.

Production site :

Certified

BRC ,IFS

BRC ,IFS

Identification mark

FR 79.276.001 CE

FR 79.077.001 CE

Languages printed on the package : German, English, Arabic, Spanish, Finnish, Dutch, French, Italian, Swedish

Additional notes :

Do not refreeze thawed product

Customs code : 0406909290

CHEMICOPHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS

CRITÈRIA	TARGET	ACCEPTABLE BORDERLINE
PHYSICAL :		
Average Weight	6,5 - 7,5 g	
Diameter	42 mm	
Thickness	4,5 - 5,5 mm	
CHEMICAL :		
Fat	>20 %	≥45 %
Fat in Dry Matter	>45 %	>1,3 et <2,1 %
Salt	1,4-1,7 %	
pH	4,50-4,90	
MICROBIOLOGICAL :		
Safety criteria :		
Listeria monocytogenes	Not detected in 25 g	Not detected in 25 g
Salmonella spp	Not detected in 25 g	Not detected in 25 g
Hygienic criteria :		
Escherichia coli	<100 UFC/g	<1000 UFC/g
Coagulase positive staphylococci	<100 UFC/g	<1000 UFC/g

NUTRITIONAL DATA

	Pour 100g	%AR*
Energy	1208 kJ/ 291 kcal	14%
Fat	23g	33%
of which saturates	16g	80%
Carbohydrate	1.0g	0%
of which sugars	1.0 g	1%
Protein	20g	40%
Salt	1.5g	25%

* Reference intake of an average adult (8400kJ / 2000kcal)

Nutritional claims : Low lactose content: < 1 g/100 g

ORGANOLEPTIC CHARACTERISTICS

Appearance	White with a rind produced by the mould (Penicillium candidum)
Texture	Homogeneous and smooth
Taste	Typical of goat cheese

PRODUCT CHARACTERISTICS

Shelf life :

Use-by date : 730 days at production (careful this date is not a guarantee to the customer), in form of « Best before end ».

Date format : MM/YYYY

Storage conditions :

Storage temperature before opening : -18°C

Storage conditions after opening / thawing : Keep at +2°C/+4°C, to be used under 4 days
This product can be used without thawing. If you want to thaw the product before use, we recommend removing from the tray and placing them in a dish (in the fridge during 12 hours)

LOGISTIC DATA

Unit

Unit presentation	Printed cardboard tray, resealable
Shape	
Length (mm)	190
Width (mm)	136
Height (mm)	77
Net weight (g)	500
Average net weight individual packaging (g)	44
Average gross weight (g)	544

Packages

Unit / package	8
Package marking	Title, Batch number, Shelf life
Package length (mm)	395
Package width (mm)	295
Package height (mm)	160
Package volume (dm³)	18,644
Package net weight (kg)	4
Average package tare weight (kg)	0,68
Average package gross weight (kg)	5,032

Pallet

Pallet type	EUROPE PALLET 80*120
Pallet material	Wood
Pallet marking	Intitulé, N°lot
Packages / layer	8
Layers / pallet	9
Packages / pallet	72
Units / pallet	576
Pallet length (cm)	120
Pallet width (cm)	80
Pallet height (cm)	160
Pallet volume (m³)	
Pallet net weight (kg)	288
Average pallet gross weight (kg)	362
Stacking	No

EAN 13 : 3523231231236

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