



Tranches de fromage de Chèvre Surgelées (Affiné 7g - Diam. 42mm)

Code : DR 71:032

PRODUCT DESCRIPTION

Sale product designation:

Frozen goat cheese

Finished product description :

Shaped lactic body made from pasteurised goat's milk, ripened, then sliced and frozen

Ingredients :

Pasteurised goat's milk, salt, starter culture, coagulant

- Allergens according to the directive 2007/68/CE appendix III (a modified): milk and product containing milk (including lactose)

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

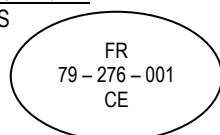
- Is not ionized and does not contain an ionized ingredient

- Micropollutings : conform to the regulation concerning Lead, Dioxins and PCB, Aflatoxin M1, pesticides, antibiotics

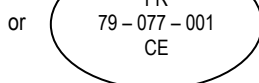
Production site certified ISO 9001 (S), line of production certified BRC / IFS (S and W)

Identification mark :

S



W



Other informations :

Because the product is fragile, boxes may contain unusable amounts (below 1%)

CRITERIA	TARGET	ACCEPTABLE LIMIT
Physical and Chemical		
Shape	Slice	
Diameter	42 mm	
Weight	6,5 – 7,5 g	
Fat	> 20 %	≥ 45%
Fat in dry matter	> 45 %	> 1,3% - < 2,1%
NaCl	1,4 – 1,7%	
pH	4,50 – 4,90	
Microbiological		
Safety Criteria		
Listeria monocytogenes	None in 25g	None in 25g
Salmonella	None in 25g	None in 25g
Hygiene Criteria		
Staphylococcus aureus	< 100 / g	< 1000 / g
Escherichia coli	< 100 / g	< 1000 / g
Anaerobic sulphite reducers	< 10 / g	< 100 / g

NUTRITIONAL DATA

	Per 100 g	Per Portion
Energy	1225 kJ ; 295 kcal	86 kJ ; 21 kcal
Proteins	21 g	1,5 g
Carbohydrates :	1 g	0,1 g
sugar	1 g	0,1 g
Fats	23 g	1,6 g
Saturated fat	16,2 g	1,1 g
Monounsaturated fat	5,7 g	0,4 g
Polyunsaturated fat	1,1 g	0,1 g
Cholesterol	80 mg	5,6 mg
Calcium	130 mg, 15 % RDA	9 mg
Food fibre	0 g	0 g
Sodium	600 mg	42 mg

Recommended Dietary Allowance (RDA)

PRODUCT CHARACTERISTICS

Outer appearance	White with a rind produced by the mould (<i>Penicillium candidum</i>)
Texture	Homogeneous and smooth
Taste	Typical of goat cheese

Consume by :

- × Best Before Date : 24 months (this BBD is not a guarantee to the customer)
- × Storage Conditions : Keep at -18°C
- × After opening, can be stored in the refrigerator between 2 and 6°C for up to 4 days
- × Do not refreeze

PRODUCT BENEFITS

- × Product uses: Destined for industrial use. As an ingredient in pizza, cooked dishes...

Precautions for use :

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)

Suitable for vegetarians.



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LOGISTICS

	10kg	4 kg (500g tray X 8)
Packaging	Packaging type : coloured polythene bag Dimensions in mm(L x W x H) : 400 / 150 x 500 Net weight : 5 kg	Packaging type : polypropylene tray with lid Marking : BBD (MM.AAAA) and batch number Dimensions in mm (L x W x H) : 183 x 139 x 102 Net weight : 500 g
Outer packaging	Packaging type : cardboard box Marking : BBD, batch number Dimension in mm (L x W x H) : 380 x 290 x 310 Gross weight : 10,6 kg Net weight : 10 kg 2 bags per box	Packaging type : cardboard box Marking : BBD, batch number Dimension in mm (L x W x H) : 378 x 286 x 220 Gross weight : 4,9 kg Net weight : 4 kg 8 trays per box
Pallet	Type of pallet : 80*120 EUR Marking : batch number Gross weight : 450 kg Net weight : 400 kg Total height : 170 cm 8 boxes/ layer 5 layers/ pallet 40 units / pallet	Type of pallet : 80*120 EUR Marking : batch number Gross weight : 298 kg Net weight : 224 kg Total height : 169 cm 8 boxes/ layer 7 layers/ pallet 56 units / pallet
Precaution	Pallets are wrapped with film. The goods are fragile. Handle with care. Do not stack	
Customs nomenclature	040690880	

This chart corresponds to a standard product. Any particular request will be the subject of a specific study

Responsibility of the buyer:

- *to get informed about regulations in force in country of destination particularly as it relates to authorization, declaration, limitations, labeling, and to respect these conditions.*
- *to check the compatibility of the product with the use which it is intended for.*

In no case shall EURIAL be declared responsible in the event of failure to meet these obligations.