

PRODUCT DESCRIPTION

Sale product designation :

Cheese made from pasteurised mixed milk

Description of finished product :

Shaped acid curd cheese made from pasteurized milk (cow's and goat's) and ripened

Ingredients :

Pasteurised MILK (cow's MILK 50%, goat's MILK 50%), 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 : Half-goat 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

Identification mark

FR 79.077.001 CE

BRC ,IFS

FR 79.276.001 CE

Languages printed on the package : English, Spanish

Additional notes :

Net weight at packaging, product subjected to drying

Customs code : 0406909300

CHEMICOPHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS

CRITÈRIA	TARGET	ACCEPTABLE BORDERLINE
PHYSICAL :		
Form	Cylindrique	
Length	190 mm	180-200 mm
Diameter	74 mm	
Average Net Weight at Packing	850 g	
CHEMICAL :		
Fat	>20 %	
Fat in Dry Matter	>45 %	≥45 %
pH	4,50-4,80	
Salt	1,4-1,7 %	>1,3 et <2,1 %
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	1.6g	27%

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

ORGANOLEPTIC CHARACTERISTICS

Appearance	White bloom rind, mould grown, covering the whole surface, short growth, well-spaced, no-other mould
Texture	Smooth, melting, homogeneous, firm, free of holes
Taste	Slight taste of goat cheese

PRODUCT CHARACTERISTICS

Shelf life :

Minimum durability date : 90 days at production (careful this date is not a guarantee to the customer), in form of « Best before ».

Date format : DD/MM/YYYY

Storage conditions :

Storage temperature before opening : +2°C / +6°C

Storage conditions after opening / thawing : Keep at +2°C/+6°C

LOGISTIC DATA

Unit

Unit presentation	Straw wrapping + Label
Shape	
Length (mm)	265
Width (mm)	92
Height (mm)	95
Net weight (g)	850
Average net weight individual packaging (g)	100
Average gross weight (g)	950

Packages

Unit / package	1
Package length (mm)	263
Package width (mm)	100
Package height (mm)	100
Package volume (dm3)	2,63
Package net weight (kg)	0,85
Average package tare weight (kg)	0,08
Average package gross weight (kg)	1,03

Pallet

Pallet type	EUROPE PALLET 80*120
Pallet material	Wood
Pallet marking	Intitulé,N°lot
Packages / layer	32
Layers / pallet	10
Packages / pallet	312
Units / pallet	312
Pallet length (cm)	120
Pallet width (cm)	80
Pallet height (cm)	125
Pallet volume (m3)	
Pallet net weight (kg)	265,2
Average pallet gross weight (kg)	290
Stacking	No

EAN 13 : 3523230019217

DUN 14 : 03523230019217

EURIAL cannot be held responsible for warehousing, storage, handling, marketing or product use conditions contrary to the instructions given on this technical sheet and/or practices in the business and/or applicable regulations.