



**IQF AFF SGN 62G5 D78**

**BT500GC4K**

**Vendor item N° : 70371004**

**Update 3.0 - 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

**Identification mark**

FR 79.276.001 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
<b>PHYSICAL :</b>		
Average Weight	60 - 66 g	
Diameter	78 mm	
Thickness	12 - 14 mm	
<b>CHEMICAL :</b>		
Fat	>20 %	≥45 %
Fat in Dry Matter	>45 %	>1,3 et <2,1 %
Salt	1,4-1,7 %	
pH	4,50-4,90	
<b>MICROBIOLOGICAL :</b>		
<b>Safety criteria :</b>		
Listeria monocytogenes	Not detected in 25 g	Not detected in 25 g
Salmonella spp	Not detected in 25 g	Not detected in 25 g
<b>Hygienic criteria :</b>		
Escherichia coli	<100 UFC/g	<1000 UFC/g
Coagulase positive staphylococci	<100 UFC/g	<1000 UFC/g

## NUTRITIONAL DATA

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

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

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

## ORGANOLEPTIC CHARACTERISTICS

<b>Appearance</b>	White with a rind produced by the mould (Penicillium candidum)
<b>Texture</b>	Homogeneous and smooth
<b>Taste</b>	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

<b>Unit presentation</b>	Printed cardboard tray, resealable
<b>Shape</b>	
<b>Length (mm)</b>	190
<b>Width (mm)</b>	136
<b>Height (mm)</b>	77
<b>Net weight (g)</b>	500
<b>Average net weight individual packaging (g)</b>	47
<b>Average gross weight (g)</b>	547

### Packages

<b>Unit / package</b>	8
<b>Package marking</b>	Title, Batch number, Shelf life
<b>Package length (mm)</b>	395
<b>Package width (mm)</b>	295
<b>Package height (mm)</b>	180
<b>Package volume (dm<sup>3</sup>)</b>	20,974
<b>Package net weight (kg)</b>	4
<b>Average package tare weight (kg)</b>	0,72
<b>Average package gross weight (kg)</b>	5,096

### Pallet

<b>Pallet type</b>	EUROPE PALLET 80*120
<b>Pallet material</b>	Wood
<b>Pallet marking</b>	Intitulé, N°lot
<b>Packages / layer</b>	8
<b>Layers / pallet</b>	8
<b>Packages / pallet</b>	64
<b>Units / pallet</b>	512
<b>Pallet length (cm)</b>	120
<b>Pallet width (cm)</b>	80
<b>Pallet height (cm)</b>	160
<b>Pallet volume (m<sup>3</sup>)</b>	
<b>Pallet net weight (kg)</b>	256
<b>Average pallet gross weight (kg)</b>	327
<b>Stacking</b>	No

**EAN 13** : 3523230037716

**DUN 14** : 03523230037723

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