



Export-1kg Fromage de chèvre non affiné sous-vide Nature Cendré Ail et fines herbes

Code : DR 41:011

PRODUCT DESCRIPTION

Description of finished product :

Plain, ash-coated, garlic and herb goat cheese log made from pasteurized milk.

Ingredients :

II Plain :

Pasteurized goat's milk, salt, preservative : 202, starters (including lactose), coagulant.

II Ash-coated :

Pasteurized goat's milk, salt, preservative : 202, starters (including lactose), coloring: vegetal charcoal (0.01%), coagulant

II Garlic and herb :

Pasteurized goat's milk, salt, herbs (flat-leaf parsley, marjoram, basil, oregano, Rosemary, thyme) (0.9%), garlic (0.3%), preservative : 202, starters (including lactose), coagulant.

- Allergens according to the regulation (EC) N°1169/2011 appendix II: 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

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

Line of production certified IFS - BRC

Identification mark :

FR
86 - 068 - 001
CE

CRITÈRIA	TARGET	ACCEPTABLE LIMIT
Physical and Chemical:		
Fat / dry matter	45%	40% - 50%
pH at packing	4,50 – 4,60	≥ 4,40
Chlorides	1,2 – 1,8%	1,1 – 1,9%
Microbiological:		
<i>Safety Criteria</i>		
Listeria monocytogenes	none / 25g	none / 25g
Salmonella	none / 25g	none / 25g
<i>Sanitary Criteria</i>		
Escherichia coli*	≤ 10 germes / g	≤ 100 germes / g
Staphylococcus aureus	≤ 10 germes / g	≤ 100 germes / g

* release criteria

NUTRITIONAL DATA

	Per 100g	%RDA*
Energy	1026 KJ/ 247 Kcal	12 %
Fats	19 g	27 %
saturated fatty acids	12 g	60 %
Carbohydrates	2.0 g	1 %
sugars	2.0 g	2 %
Proteins	17 g	34 %
Salt	1.5 g	25 %

*Recommended Dietary Allowance (RDA) Daily intake for an adult (8400kJ / 2000kcal)

	Per 100g	%RDA*
Calcium	160 mg	20 %

PRODUCT CHARACTERISTICS

Outer appearance	Lactic acid curd, homogeneous, white or ash (on surface) or garlic and herb.
Texture	Fine, melting
Taste	Clean, fresh, slightly goaty.

Consume by :

- * Best Before Date : 180 d (attention this BBD is not a guarantee to the customer) .
- * Storage Conditions : between +2°C and + 6°C.
- * Do not freeze after opening. Do not refreeze.

PRODUCT BENEFITS

* Product uses: cheeseboard, appetiser toasts, cooked dishes.

* Precautions for use : Suitable for vegetarians



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LOGISTICS

Unit	Average net weight :	Pack (x1)	Pack (x2)	Pack (x2)	Pack (x2)	Pack (x2)	Pack (x3)
		1kg	1kg	1kg	997g (2.2 lbs)	2,2 lbs / 1kg	1kg
Packaging	Packaging type :	vacuum-packed in strippable film					
	Marking BBD :	JJ / MM / AA	JJ . MM . AA or JJ / MM / AA	JJ . MM . AA or JJ / MM / AA	JJ . MM . AA MM . JJ . AA	MM . JJ . AA	JJ / MM / AA
	Dimension :	230 x 105 x 70					
	Gross weight	1.008 kg					
Pack	Type :	Box					
	Marking :	Article code, BBD, N° of batch					
	Dimension :	245 x 120 x 100	260 X 175 X 90	260 X 175 X 90	260 X 175 X 90	260 X 175 X 90	310 x 225 x 110
	Gross weight average pack :	1.080kg	2.13 kg	2.13 kg	2,13kg	2,13kg	3,27kg
	Net weight average pack :	1 kg	2 kg	2 kg	2kg	1,994kg	3kg
Paletts	Pallet type :	80 x 120 EUR	80 x 120 EUR	80 x 120 EUR Specific Pallet	80 x 120 EUR	100 x 120 US	80 x 120 EUR Specific Pallet
	Gross weight average pallet :	362 kg	505 kg	505 kg	505 kg	750 kg	457 kg
	Net weight average pallet :	312 kg	450 kg	450 kg	450 kg	678 kg	396 kg
	Height :	192 cm 24 packs/ layer 15 layers/palett 312 packs / palett	162 cm 15 packs/ layer 15 layers/palett 225 packs / palett	162 cm 15 packs/ layer 15 layers/palett 225 packs / palett	162 cm 15 packs/ layer 15 layers/palett 225 packs / palett	182 cm 20 packs/ layer 17 layers/palett 340 packs / palett	144 cm 11 packs / layer 12 layers/ pallet 132 packs / pallet
Customs nomenclature	04 06 10 50 90						

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.