

PRODUCT DESCRIPTION

Legal product designation:

Organic goat cheese

Finished product description:

Lactic cheese made from organic pasteurized goat's milk, ripened.

Ingredients :

Organic pasteurized goat's milk, salt, lactic and fungic ferments (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 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 an ionized ingredient

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

Line of production certified BRC / IFS.



Product certified by Tuv Nord Integra (BE-BIO-02)

Identification mark :

BE
K432
EG

CRITÈRE	TARGET	ACCEPTABLE LIMIT
Physical and Chemical:		
Shape	Cylindrical	
Net Weight at packing	≥ 180 g	≥ 180 g
Length	130 ± 5 mm	
Diameter	42 ± 2 mm	
Total Fat	> 20 %	
Fat in Dry matter	> 45 %	≥ 45 %
Dry matter	> 40 %	
Salt	1,4 – 1,7 %	1,3 -2,1 %
pH at the packaging	4,50 – 4,90	
Microbiological:		
<i>Safety Criteria</i>		
Listeria monocytogenes	None in 25 g	None in 25 g
Salmonella	None in 25 g	None in 25 g
<i>Hygiene Criteria</i>		
Staphylococcus aureus	< 100 cfu / g	< 1000 cfu / g
Escherichia coli	< 100 cfu / g	< 1000 cfu / g

NUTRITIONAL DATA

	Per 100g	%DRI*	Per serving (30 g)
Energy	1208 kJ 291 kcal	14 %	362 kJ 87 kcal
Fat	23 g	33 %	6,9 g
saturated fatty acids	16 g	81 %	4,8 g
Carbohydrates	1,0 g	0,4 %	0,3 g
sugars	1,0 g	1 %	0,3 g
Proteins	20 g	40 %	6 g
Salt	1,5 g	25 %	0,5 g

*(DRI) Daily reference intake for an adult (8400kJ / 2000kcal)

PRODUCT CHARACTERISTICS

Outer appearance	White bloom round, mould grown (<i>Penicillium candidum</i>), covering the whole surface, short growth, well-spaced, no other mould
Texture	Smooth, melting, homogeneous, firm, free from holes
Taste	Fresh, typical of goat cheese.

Storage/Consume by :

- * Best Before Date : 65 days from the date of manufacture (attention this BBD is not a guarantee to the customer)
- * Storage Conditions : Keep refrigerated (+2°C to +6°C)

PRODUCT BENEFITS

* Product uses:
Recommended for a cheese platter, appetizer, prepared meals, ...

* Suitable for vegetarians



Buche de chèvre biologique 180 g

Code : DR 99:009

LOGISTICS

	Packaging per 6
Product	Packaging type : Polypro complex / Perforated wax paper Average gross weight product : 0,192 kg Average net weight product : 0,180 kg
Outer packaging	Packaging type : Carton Marking : Product, BBD (DD/MM/YYYY), batch number Dimensions in mm (L x W x H) : 315 x 155 x 70 Average gross weight outer packaging : 1,2 kg Net weight outer packaging : 1,08 kg Number of units / outer packaging : 6
Pallets	Type of pallet : 80 x 120 cm EUROPE Marking : Product, batch number Average gross weight pallet : 390 kg Average net weight pallet : 330,48 kg Total height : 140 cm 17 boxes / layer 18 layers / pallet 306 boxes / pallet
Customs nomenclature	04069092
Pallet precautions / packing	The goods are fragile, handle with care, do not stack pallets

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.