

	SPECIFICATION Pointe de Brie 50% 180g (50 PS)	Update : 08/10/18
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DESCRIPTION

Soft body cheese, with white mould ripened soft cheese, made with pasteurised cow's milk.

Storage Temperatures : Between +2°C and +8°C

Production site : Laiterie du Val d'Ancenis
ZI de l'Hermitage - BP 169 - 44 155 ANCENIS cedex - FRANCE

Healthmark : FR 44.003.001 CE

INGREDIENTS

Pasteurised **milk**, salt, **starters**.

PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specifications
Fat / dry matter	50 %
Dry matter	46 % min
Moisture	54 % max
Salt	1,6 % ± 0,4

ORGANOLEPTICAL CHARACTERISTICS

Characteristics	Specifications
Appearance	Sides are straight or slightly curved
Color	White and uniform – No mould on the edge
Texture	Solubilize body cheese, slightly lactic
Taste	Franc

MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specifications	Tolerance
E. Coli	< 100 / g	< 1000 / g
Staphylococcus coagulase positive	< 100 / g	< 1000 / g
Enterotoxines staphylococciques (<i>Analysed if staph > 10⁵</i>)	Absence / 25 g	/
Salmonella	Absence / 25 g	/
Listeria monocytogenes	Absence / 25 g	/

NUTRITIONAL VALUES

Characteristics	Specifications for 100g
Energy	1282 kJ // 309 kcal
Fat	25 g
Of which saturates	17,6 g
Carbohydrate	2 g
Of which sugars	2 g
Protein	19 g
Salt	1,6 g