

**PRODUCT DESCRIPTION**

Sale product designation: Camembert

Finished product description : Soft cheese

Ingredients : Pasteurised cow's **milk, cream**, salt, starters (including milk), 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

Production site certified BRC / IFS

Identification mark :



CRITÈRIA	TARGET	ACCEPTABLE LIMIT
<b>Physical and Chemical:</b> Total weight g (*) Fat / dry matter % (*) NaCl % (*) (*) at packing	≥125 g 60% 1.5 %	≥50% <1.0 / > 2.0
<b>Microbiological:</b> <i>Safety Criteria</i> Listeria monocytogenes Staphylococcus aureus <i>Hygiene Criteria</i> Escherichia coli at 44°C	None in 25 g < 100 / g  < 100 / g	None in 25 g < 1000 / g  < 1000 / g

**NUTRITIONAL DATA**

	Per 100 g	%DRI *
<b>Energy</b>	349 kcal 1445kJ	18%
<b>Fats</b>	31g	44%
saturated fatty acids	22g	110%
<b>Carbohydrates :</b>	<0.5g	<0.5%
sugars	<0.5g	<0.5%
<b>Proteins</b>	17g	34%
<b>Salt</b>	1.5g	25%
<b>Calcium</b>	195mg	24%

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

**PRODUCT CHARACTERISTICS**

Outer appearance	White , homogeneous outer
Texture	Homogeneous and soft cheese
Taste	Mild

**Consume by :**

- ✗ Storage Conditions : 2 to 6°C
- ✗ Do not freeze after opening. Do not refreeze.
- ✗ Best Before Date : about 80 days after packing date (caution this BBD is not a guarantee to the customer) – 90 days after moulding.

**PRODUCT BENEFITS**

✗ Product uses: You can enjoy this camembert in a sandwich, cheese board and also as a cooking ingredient (sauce, tart, quiche, ...).

✗ Suitable for vegetarians.

**LOGISTICS**

	Désignation
Unit	Average net weight 125g Dimension Ø 85 mm
Packaging	<ul style="list-style-type: none"> <li>- Packaging type : polypropylene paper and cardboard box</li> <li>- Marking :           <p><i>PRODUCTION : DD / MM / YYYY</i>  <i>BEST BEFORE : DD / MM / YYYY</i>  <i>Days of packaging.</i></p> </li> <li>- Gross weight of packaged product : 139 g</li> </ul>
Pack	<p>Type (material): cardboard    Marking : <i>EAN number</i>    Dimension 29 L * 19.5 l * 9.5 h cm    Gross weight average package 1.79 kg  <i>12</i> of packages / pack</p>
Palettes	<p>Pallet type : 80*120 EUR    Product Markings, date, N° of batch</p> <p>Gross weight average pallet : 385.1 kg    Net weight average pallet : 294 kg  <i>Dimension 150.8 cm (height)</i></p> <p><i>14</i> pack/ layer  <i>14</i> layers/ pallet  <i>196</i> pack / pallet  <i>2352</i> units / pallet</p>
Customs nomenclature	
Pallet precautions / packing	Do not film wrapped. Do not stack

*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.*