



## FICHE TECHNIQUE PRODUIT FINI : CAMEMBERT 125G GRAND FERMAGE

Code : DR 21:049

### 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 :**

FR  
86.092.001  
CE

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



## FICHE TECHNIQUE PRODUIT FINI : CAMEMBERT 125G GRAND FERMAGE

Code : DR 21:049

### LOGISTICS

	Désignation
Unit	Average net weight 125 g Dimension Ø 85 mm
Packaging	- Packaging type : polypropylene paper and cardboard box - Marking : PRODUCTION : DD / MM / YYYY BEST BEFORE : DD / MM / YYYY Days of packaging. - Gross weight of packaged product : 139 g
Pack	Type (material): cardboard Marking : EAN number Dimension 29 L * 19.5 l * 9.5 h cm Gross weight average package 1.79 kg 12 of packages / pack
Paletts	Pallet type : 80*120 EUR Product Markings, date, N° of batch  Gross weight average pallet : 385.1 kg Net weight average pallet : 294 kg Dimension 150.8 cm (height)  14 pack/ layer 14 layers/ pallet 196 pack / pallet 2352 units / pallet
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.*