



Fromage de Chèvre à tartiner 150g - Nature

Code : DR 41:018

PRODUCT DESCRIPTION

Finished product description :

Goat cheese to spread.

Ingredients :

☆ Plain : Pasteurized goat's milk, salt, 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 BRC / IFS

Identification mark :

FR
86 - 068 - 001
CE

CRITERIA	TARGET	ACCEPTABLE LIMIT
Physical/Chemical :		
Dry matter	28%	25% - 31%
Fats / Dry matter	40%	35% - 45%
pH at packing	4,45 - 4,65	≥ 4,4
Chlorides :		
☆ Plain	1,1 à 1,4	> 1,0 % or < 1,5 %
Microbiological :		
<u>Safety Criteria</u>		
<i>Listeria monocytogenes</i>	none / 25g	none / 25g
<i>Salmonella</i>	none / 25g	none / 25g
<u>Sanitary Criteria</u>		
<i>Escherichia coli</i> *	≤ 100 germs / g	≤ 1000 germs / g
<i>Staphylococcus aureus</i>	≤ 10 germs / g	≤ 100 germs / g

* release criteria

NUTRITIONAL DATA

	Per 100g	%RDA*
Energy	682KJ/ 164Kcal	8%
Fats	12 g	17%
saturated fatty acids	8.6 g	43%
Carbohydrates	3g	1%
sugars	2.7g	3%
Proteins	11g	22%
Salt	1g	17%

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

PRODUCT CHARACTERISTICS

Outer appearance	Lactic acid curd, homogeneous, white
Texture	Fine, melting.
Taste	Clean, fresh, slightly goaty

Consume by :

- × Best Before Date : 210d
(attention this BBD is not a guarantee to the customer)
- × Storage Conditions : between +2°C and +6°C
- × Do not freeze .

PRODUCT BENEFITS

× The Goat cheese to spread SOIGNON is a pure goat cheese prepared simply, with some whole milk of goat, a touch of salt and lactic starters.

- Use: delicious on the fresh bread, the Goat cheese to spread is also ideal to cheer up your toasts in the aperitif, furnish cherry tomatoes, prepare delicious puff pastries ...
- Suitable for vegetarians.



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LOGISTICS

	PLAIN	
Packaging	<u>Weight net:</u> ≥ 150g <u>Packaging type:</u> Small box PVC round closed by a plastic cover and a lid PVC. <u>Marking BBD:</u> JJ . MM . AA ; day of the month day of packing, hh : mm	
Pack	<u>Type:</u> Box <u>Marking :</u> Article code, BBD, N° of batch. <u>Dimension L x l x h (mm):</u> 347 x 223 x 60 <u>Gross weight average pack :</u> 1,1 kg <u>Net weight average pack :</u> 0,9 kg 6 packages / pack	<u>Type:</u> Box <u>Marking :</u> Article code, BBD, N° of batch. <u>Dimension L x l x h (mm):</u> 310 x 225 x 110 <u>Gross weight average pack :</u> 2,1 kg <u>Net weight average pack :</u> 1.8 kg 12 packages / pack
Paletts	<u>Pallet type :</u> 80x120 EUR <u>Gross weight average pallets :</u> 256kg <u>Net weight average pallets :</u> 189kg <u>Height :</u> 141 cm 10 packs/ layer 21 layers / pallet 210 packs / pallet soit 1260 units / pallet	<u>Pallet type :</u> 80x120 <u>Gross weight average pallets :</u> 303kg <u>Net weight average pallets :</u> 238kg <u>Height :</u> 147 cm 11 packs/ layer 12 layers / pallet 132 packs / pallet soit 1584 units / pallet
Customs nomenclature	04061020 : Fresh cheeses (not-ripened), including whey cheese, and curdles boot,	

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.