

Specification sheet Unsalted Butter 500g "LE HAMEAU " SKU Number : 2654019

Date : 12/06/2019

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				Prod	ucer							
		Tél. : 03.21.44.60.00			Estampille sanitaire :							
ZI de l'Alouette						44.34.35						
	Rue Franço	ois Jacob						(FR 62 510	102)			
62800 LIEVIN						www.briois.fr						
Ingredients						Nutriments Elements						
						and the second second second	(Average Val	lue 100g)	EST BACKBORD CONTRACTOR			
		Butter (milk)			Energy Fat			744 Kcal	3058 Kj			
								82 g				
					of w	of which saturated 54,4 g						
	Shel	f life and Sto	orage	and states in the	Carbohy		0,68 g					
6 months from prodution date at + 6° max						hich sugars		0,5 g				
								0,75 g				
								0,30 g				
				Produc	Vitamins	5 		A, D et E				
The butter need	ds to be stored as	it is or heated	for cooking. It	musn't be exposed	24.96574 (2016) (2016)	it for a long p	period of time (in	nproper use).				
						descent of parts	and the second second					
	STORAL STREET,	entre sources and the	ENG DESERTS	Legal as fied ingredients. The	President and the second second second							
the labeling of GMOs (Regulation 1829/2003 and 1830/2003) · Product non ionized · Contaminants and pesticide residues : Compliant with European Standards (Regulation No 1881/2006 and No 396/2005) · These butters are made from milk and contain milk proteins as well as lactose. The name "butter" refers to these allergens. · In compliance with the UE regulations n°1169/2011 of the 25th of October 2011 concerning consumer information on food												
- In compliance	with the OE regu			sis & Properties				States and Physics				
Bacteriological Che								Organoleptic				
Security criterias			Non-fat solids		≤ 2%	Color :	homogene, straw/cream yellow					
Security criteria Salmonella	en an anna anna anna anna anna anna ann		Fat	5	≥ 82%	and the second second	duro :					
and the second of			Water		≤ 16%	Body & Tex Taste :	aure.	homogene neutral to slightly acid				
	teria monocytogenes None		pH		< 5,20	Smell :		fresh, neutral				
Hygiene criteria	as		Oleic Acid		< 0,33	onicit.		nesh, neutrai				
Coliforms		< 100 fcu/g			0,00							
Comornio		roorloarg										
	the dependence of the		l An der Kriegen von	Packa	ging							
Primary Packag Secondary Pac	ging : Polyethylen kaging : Carton	e ripstop			Gencod : 3 2	78 310 003	203					
				Pallet Pa	attern		Name and Art					
Product Carton Pallet												
Measures (mm)	Weight	Measures (mm)	Number of LMC per carton	Weight	Measures (cm)	Number of cartons per layer	Number of layers	Number of cartons per pallet	Palett Weight			
L : 130	Net : 500 g	L : 410 I : 280 h : 115	20	Net : 10,00 kg	L : 120 I : 80 h : 153	7	12	84	Net : 840 kg			
l : 75 h : 55	Gross : 506 g			Gross : 10,28 kg					Gross : 886 kg			

Service qualité Z.I. de l'alouette Rue François Jacob - 62800 LIEVIN Tél. 03.21.44.6000 - Fax 03.21.44.34.35



SPECIFICATION SHEET

Date : 12/06/2019

5 KG Unsalted Butter SKU Number 3266015

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Producer										
BRIOI ZI de l'/ Buo Franc		Tél. : 03.21.44.60.00 Fax : 03.21.44.34.35			Estampille sanitaire :					
Rue Franc 62800		www.briois.fr				02				
	Ingredier	nts	Nutriments information							
	(Average Value per 100g)									
		Energ	ау		744 Kcal	3058 Kj				
				Fat	ofwhic	b saturated	82 g 54,4 g	=		
She	If life and	Storage	Carbo	of which saturated Carbohydrates						
	of which sugars			0,68 g 0,5 g						
6 months fror	x	Protein			0,75 g					
		Sa	lt		0,30 g					
		Vitam	nins		A, D et E					
			Produc	A WEAT ADVANCE AND A REAL OF						
This butter is suitable for home cooking and as a spread. For a long-term storage, the butter should be kept out of direct sunlight and heat (improper use).										
			Legal as	spects	0202					
-These butters are not made or derived from genetically modified ingredients. They are therefore not subjected to labeling in accordance with the Regulation on the labeling of GMOs (Regulation 1829/2003 and 1830/2003) - Product non ionized - Contaminants and pesticide residues : Compliant with European Standards (Regulation No 1881/2006 and No 396/2005) - These butters are made from milk and contain milk proteins as well as lactose. The name "butter" refers to these allergens.										
Directive 2003/89/CE							27			
- In compliance with the UE i	regulations n				-		mation on food			
		Analysis	& Properties Chemical	(at produ	ction d	late)	Description.			
Microbiological						Organoleptic				
Security criteria	Non-fat solids	≤ 2%	Colour:		uniform, pale yellow					
Salmonella None in 25g		Fat	≥ 82%	Texture :		uniform				
Listeria None in 25g			Water				neutral to slightly acid			
		рН	< 5,20	Odour :		fresh, neutral				
Hygiene criteria		Oleic Acid		< 0,33						
Coliforms < 100 fcu/g			_	•						
		P-i-	Packa	10 CONTRACTOR OF						
			nary Packaging ary Packaging : •							
			Pallet P		agatoa					
Bo)X	and the second second second	al and a state			Pallet				
Measures (mm)	Number of LMC per carton	Weight	Measures (cm)	Number of		Number of layers	Number of cartons per pallet	Pallet Weight		
L : 225 w : 170	1	Net : 5,00 kg	w : 80	19		8	152	Net : 760 kg		
h : 160		Gross : 5,10 kg				0		Gross : 796 kg		
				\cap						

Rue François Jacob - 52800 LIEVIN Tél. 03.21.44.6000 - Fax 03.21.44.34.35