

**SPECIFICATION SHEET
BRIE 33% 1KG ERMITAGE**

I Caractéristiques

Production area and raw material : Cow milk collected in our area

Cheese produced in Lorraine Milk from France

Soft ripened cheese

Use of product : In the state or in culinary preparations hot or cold

Type on cosumers: This product is not suitable for people allergic to milk protein and lactose intolerant. This product is suitable for vegetarian people.

II. Heat treatment and production method

Fabrication from milk : pasteurised

Production method	Receipt of the milk	CCP
	Prematuring	
	Pasteurisation of milk	CCP
	Adding of Lactic ferments and cultures	
	Adding of Rennet	
	Cutting of the curd	
	Moulding	
	Draining	
	Salting	
	Ripening	
	Packing	CCP

III Physical and chemical characteristics

Dry matter : 51 à 58%

Fat in dry matter : 60%minimum

Humidity in dry matter : 64 à 72%

Humidity: 42% à 49%

IV. Microbiology

Listeria monocytogenes : Absence ds 25g *regulatory criteria

Salmonelles : Absence ds 25g *regulatory criteria

Enterotoxine (Recherche si Absence ds 25g *regulatory criteria

Staph>105) :

Staphylococcus aureus : m=100, M=1000 *regulatory criteria

Escherichia coli : m=100, M=1000

V. Ingredients

Cow milk
Salt
Lactic ferments and culture
microbial enzyme

Ingredients are garenteed without GMO, non ionized,
Allergens : milk protein, lactose

VI. Nutritional values per 100g

	Pour 100g	pour 30g	% Apports quotidiens de référence*
Energy	1554 KJ +/- 389 KJ	466 KJ +/- 117 KJ	6 %
	375 kcal +/- 94 kcal	113 kcal +/- 28 kcal	6 %
Fat	33 g +/- 6,6 g	9,9 g +/- 2,0 g	14 %
of which saturates	23 g +/- 4,6 g	6,9 g +/- 1,4 g	35 %
carbohydrate	1,0 g +/- 1,0 g	0,3 g +/- 1,0 g	<1 %
of which sugars	1,0 g +/- 1,0 g	0,3 g +/- 1,0 g	<1 %
Protein	18 g +/- 3,6 g	5,4 g +/- 1,1 g	11 %
salt	1,30 g +/- 0,5 g	0,4 g +/- 0,1 g	7 %
Calcium	350 mg +/- 158 mg soit 43,8% des AQR*	105 mg +/- 47 mg	13 %

*Reference intake of an average adult (8400kJ/2000Kcal)

VII Conservation et traceability

Eat within 4 days after opening.

Manufacturing code / packaging indicated by the shelf life and perforated on the wrapping paper.

Conditions for storage, distribution and conservation of products: specified by the shelf life at a temperature of + 8° C.

EEC n° of the production and packing site : FR 88 079 001 CE (site certified IFS and BRC)

Custom tariff number: 04 06 90 84

VIII Mode of packaging

Packaged with a wrapping paper

The cases and the pallets must not be wrapped for an optimal cooling of the products

IX. Références :

Décret n°2007-628 du 27 avril 2007 relatif aux fromages et spécialités fromagères

Règlement UE n° 1169/2011 du 25 octobre 2011 concernant l'information des consommateurs sur les denrées alimentaires

	FONCTION	NOM	DATE/VISA
rédacteur	Chargée Relations Clients	Marine FREIFER	
vérificateur	Responsable Qualité Groupe	Virginie GRANDVALLET	
approbateur	Groupe	Virginie GRANDVALLET	