



BEUR DSEL AOP CVTT
600GC3KC EU
Vendor item N° : 35530003

Update 8.0 - 01/20/2023

PRODUCT DESCRIPTION

Sale product designation :

Salted frozen butter Charentes-Poitou PDO

Description of finished product :

The cream is pasteurized and biologically matured by seeding with selected lactic acid bacteria. Then the cream is churned to produce butter

Ingredients :

Pasteurised CREAM, salt (2%), starter cultures (including MILK)

Contains the allergens : Milk and milk-based products (including lactose)

Suitable for vegetarians : Yes

Manufacturing country : France

Milk origin : France

Milk type : PDO Charentes-Poitou cow's milk

Milk processing : Pasteurised

- Is not subject to the requirements of GMO labeling described in regulations (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 any ionized ingredient

- Micropollutants : conform to the european regulation concerning lead, dioxins and PCB, aflatoxin M1, pesticides, antibiotics.

Production site :

Certified

IFS

Identification mark

FR 85.019.001 CE

Languages printed on the package : English, French

Additional notes :

Do not refreeze thawed product

Customs code : 0405101120

PRODUCT CERTIFICATIONS

PDO

CHEMICOPHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS

CRITÈRIA	TARGET	ACCEPTABLE BORDERLINE
CHEMICAL :		
Fat	>80 %	≥80 %
Moisture	<16 %	≤16 %
Non-fat Dry Matter	<2 %	≤2 %
pH	<6	≤6
Salt	<2	≤2
MICROBIOLOGICAL :		
- Safety criteria :		
Listeria monocytogenes	Not detected in 25 g	Not detected in 25 g
Hygienic criteria :		
Escherichia coli	<10 UFC/g	≤100 UFC/g

NUTRITIONAL DATA

	Pour 100g	%AR*
Energy	2987 kJ/ 726 kcal	36%
Fat	80g	114%
of which saturates	56g	280%
Carbohydrate	0.9g	0%
of which sugars	0.9 g	1%
Protein	0.7g	1%
Salt	1.9g	32%

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

ORGANOLEPTIC CHARACTERISTICS

Appearance	Straw yellow, homogeneous
Odour	Fresh and characteristic
Texture	Sweet
Taste	Fresh and characteristic

PRODUCT CHARACTERISTICS

Shelf life :

Minimum durability date : 365 days at packing (careful this date is not a guarantee to the customer), in form of « Best before ».

Storage conditions :

Storage temperature before opening : -18°C / -22°C

Storage conditions after opening / thawing : After defrosting : between +2°C and +8°C, consume the product within 50 days

LOGISTIC DATA

Unit

Unit presentation

Shape	
Length (mm)	370
Width (mm)	128
Height (mm)	37
Net weight (g)	600
Average net weight individual packaging (g)	60
Average gross weight (g)	660
Number of pieces per unit	40

Packages

Unit / package	5
Package marking	EAN, Title, Shelf life
Package length (mm)	382
Package width (mm)	141
Package height (mm)	195
Package volume (dm ³)	10,503
Package net weight (kg)	3
Average package tare weight (kg)	0,5
Average package gross weight (kg)	3,8

Pallet

Pallet type	EUROPE PALLET 80*120
Pallet material	Wood
Pallet marking	Intitulé, N°lot, Poids net, DDM, T° de conservation, Marque d'identification, EAN
Packages / layer	16
Layers / pallet	6
Packages / pallet	96
Units / pallet	480
Pallet length (cm)	120
Pallet width (cm)	80
Pallet height (cm)	140
Pallet volume (m ³)	
Pallet net weight (kg)	288
Average pallet gross weight (kg)	336
Stacking	No

EAN 13 : 3523230054317

DUN 14 : 03523230054324

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