

☐ EXPORT

CUSTOMER DATA SHEET - PRODUCT SPECIFICATION



PCD_PRO_01_ERQ08_v02
Application date : le 07/11/14

Code	Marketing Name	Brand	Format	Quality signs	Fixed or variable		
f5893	FOURME D'AMBERT	x 12	CANTOREL	150g	AOP	WEIGHT	FIXED

Date update 05/10/2015

Legal name of sale : Fourme d'Ambert Protected Designation of Origin

Composition : pasteurized cow's MILK (France; 97,44%); salt (1,8 à 3%); rennet (0,04%); calcium chloride (0,02%); lactic starter cultures (0,008%); pénicillium (0,00016%)

Age of the product: 28 days of minimum refining

Number of sanitary approval:		
Place of manufacturing	Place of refining	Place of packaging
FR 15.187.201 CE LFO Zi de Montplain 15100 SAINT FLOUR - France	FR 15.187.003 CE LFO Tunnel de Massalès Zi de Montplain 15100 SAINT FLOUR - France	FR 15.196.001 CE LFO - Bédoussac - La chataigneraie - 15220 ST MAMET - France
Certification IFS BRC	Certification IFS BRC	Certification IFS BRC

NUTRITIONAL VALUES

Nutritional criteria	for 100g	Tolerances*		for 30g	%daily value	customer specificity
Energetical value KJ	1393	1045	1741	418	17	0
Energetical value Kcal	336	252	420	100,8	17	
Lipids (fat in total) (g)	28	21	35	8	40	
fat saturated (g)	20	15	25	6,048	101	
Carbohydrate (g)	1	0	2	0,3	0	
Sugars (g)	0,5	0	1,5	0,15	1	
Proteins (g)	20	15	25	6	40	
Salt (g)	2,1	1,5	2,7	0,63	35	
Sodium (g)	0,84	0,59	1,09	0,25	35	
Food fiber	0,5	0	1,7	0,15	-	
Calcium (mg)	500	350	650	150	63	

According to regulation N°1169 / 2011 (EU) of October 25th, 2011 concerning the information of the consumers about foodstuffs
*According to the position of the ANIA and the FCD relative to the tolerances and rounded off in the nutrition labelling
**According to the Reference contributions mentioned in the regulation (EU) N°1169 / 2011

Average nutritional values from bibliographic data, analytical media and calculation.

Category ONILAIT :	V
GEMRCN	4 / 20

ADVANTAGES PRODUCT

Use
-
Consume shortly after opening

LOGISTIC DATA

Unit of sale			
PACKAGINGS	emballages	-	-
L x l x h (mm)	160 X 160	-	-
Tare (g)	13	-	-
Brutto weight of the PRODUCT		Target	Tolerances weight (kg)
Brutto weight of the PRODUCT (kg)		0,163	0
EAN 7 Weight		-	EAN 7 Price
EAN 13		3492845893003	

PRESERVATION

DLUO (i)	Garantie client	35	
DLU (i)	Date limite d'utilisation	-	

Case			
Nb UVC / case	12		
Code	C46691		
L x l x h (mm)	280	160	155
Tare (g)	139		

Case Weight			
net weight (kg)	1,8		
Net Weight (kg)	2,1		
DUN 14	03492845893126		
(01) DUN 14 (15) Best beforeAAMMJJ (3103) weight (10) Batch Number			

STORAGE CONDITIONS

+2°C and +6°C maximum

Palette	
Type	Wood
Dimensions	1200
(Lxht) en mm	800
Tare (kg)	1700
Volume pallet (m³)	20
Nb case / layers	1,6
Nb layers / pallet	18
Nb case / pallet	10
Nb UVC / pallet	180
SSCC	2160
Net Weight (kg)	Present
Brut Weight (kg)	324
	397

CUSTOMS NOMENCLATURE

04064090

CUSTOMER DATA SHEET -LEGAL INFORMATION LABEL



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MANDATORY TO LIE IN THE SAME FIELD OF VISION (front or back side)

--- Legal name of sale :	Fourme d'Ambert Protected Designation of Origin	
---Net weight	0,15 Kg	FIXED
6 mm if weight >1000g / 4 mm if 200g ≤ Weight ≤ 1000g / 3 mm if 50g < Weight ≤ 200g / 2 mm if Weight ≤ 50g		
e-marked : Height > 3mm in the field of the quantity		
For portions, indicate the weight in grams (g).		
--- BEST BEFORE	JJ/MM/AA ou JJ/MM/AAAA	
--- Storage conditions	(as thermometer)	
+2°C and +6°C maximum		

MANDATORY THAT MAY LIE IN A DIFFERENT VISUAL FIELD

Ingredients pasteurized cow's MILK (France); salt; rennet; lactic starter cultures. <i>The terms shown in capital letters in bold should appear on the labeling, eg MILK => milk</i>			
LOGOS Quality signs	AOP	Number of sanitary approval:	FR 15.196.001 CE
Special storage conditions	-	Consume shortly after opening	
nutrition declaration (mandatory for products intended for the end consumer)		Company name	
Average nutritional values per 100g			
Energy	1393	KJ	336 Kcal
Fat:	28		g
of which saturates	20		g
Carbohydrates	1		g
of which sugars	0,5		g
Protein	20		g
Salt	2,1		g
Customer Service: LFO SAS 31290 Villefranche de Lauragais			
environmental labeling		1. Plastic throwing	

If no nutrition labeling: MANDATORY indication of the fat content of the finished product

Additional notices (if applicable)

-
-
-

Specific case for foreign language translation:

Germany (classification cheese and expression of fat in dry matter)		
Halbfester Schnittkäse	mindestens	50% Fett i.Tr.
Spanish (the expression of the MG / ES, ES and MG in the finished product)		
Queso con	50 % MG/EST	50 % EST
28 % materia grasa en el producto final		

Particulars to meet a CHARACTER SIZE REQUIRED

REQUIRED SIZE: 1.2 mm body text face if > 80cm² OR 0.9 mm body text face if < 80cm²

Legal name of sale :

Ingredients

Net weight

Best before

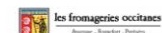
Storage condition

Company name

Special storage conditions

nutrition declaration

CUSTOMER DATA SHEET - CERTIFICATES



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fs893	FOURME D'AMBERT	CANTOREL	150g	AOP	WEIGHT
					FIXED

Date update 05/10/2015

CERTIFICATE ORIGIN

The product mentioned on the present document:

Originates from French geographical areas respective to the AOP decree relative to the appellation of origin FOURME D'AMBERT, to which it must comply.

is made from French original milk France, and is manufactured in France

CERTIFICATE ALLERGENS

	Présence intentionnelle (dans la recette) oui/ non
Cereal containing some gluten (wheat, rye, barley, oat, spelt, kamut or their crossed origins), and products with these cereal	Penicillium : in recommended conditions of use, i.e. maximum seeding of 1 dose / 1000L of milk (very high level of seeding), the residual level of gluten in the finished product (cheese in saleable condition) does not exceed 20 ppm. (Reference EC Regulation no.41/2009 of 20/01/09).
Shellfish and products with shellfish	NO
Eggs and products with eggs	NO
Fishes and products with fishes	NO
Peanuts and products with peanuts	NO
Soya and products with soya	NO
Milk and products with milk (including the lactose and the proteins of milk)	YES
Nuts, namely almonds(kernels), hazelnuts, walnut, cashew nut, pecan nut, Brazil nut, pistachio nuts, macadamia nut and walnut of Queensland, and products with these fruits	NO
Celery and products with celery	NO
Mustard and products with mustard	NO
Sesame seeds and products with sesame seeds	NO
Sulphurous anhydride and sulphites added in concentration of more than 10 mg / kg or 10 mg / liter expressed in total SO2	NON
Lupin and products with lupin	NO
Mollusks and products with mollusks	NO

According to the directives 2003 / 89 / CE of November 10th, 2003 and 2006 / 142 / CE of December 20nd, 2006

According to regulation N°1169 / 2011 EU of October 25th, 2011 concerning the information of the consumers about foodstuffs

CERTIFICATE OF HEAT TREATMENT OF THE MILK

The product mentioned on the present document:

is prepared from milk having undergone a pasteurisation process (milk heated to a temperature of at least 72°C for 15 seconds or any equivalent combination ; the pasteurised milk presents a negative reaction to the phosphatase test)

According to the Decree Cheese

CERTIFICATE CONTAMINANTS

The milk used for the manufacturing of our products is in accordance with the regulations in force regarding contaminants

According to the regulation 1259/2011 (EU) and the recommendations 2011/516 (EU)

CERTIFICATE GMO(GENETICALLY MODIFIED ORGANISM)

Our products are not the object of a GMO labeling according to the regulations 1829 / 2003 / CE

Respect for not presence of GMO at the beginning of 0,9 % according to the European regulations CE 1829/2003 and 1830/2003.

CERTIFICATE IONIZATION

We certify, on the basis of guarantees and certificates were obtained on behalf of our suppliers, that our products, ingredients and additives: are not the object of a treatment by ionization according to the decree n°2001-1097 of 16/11/01.

1-This data sheet corresponds to a standard product. Any particular demand will be the object of a specific study.
2-It is up to the buyer to inquire of the regulations in force in the country (except Europe) of marketing of the foodstuff in particular regarding authorization, statement, sanitary criteria and labeling.
3-It is up to the buyer to verify the compatibility of the product expressed with the use which he wishes to make it.

4-We thank you for sending us the present Data sheet validated by your care. Without validation within a week, we consider your formal agreement on this Data sheet.

Customer validation	
Date	Visa