



Export-110g Fromage de chèvre non affiné sous- vide Nature-Cendré-Ail & fines herbes-Romarin- 4 Poivres

Code : DR 41:012

PRODUCT DESCRIPTION

Description of finished product :

Plain, Ash-coated, garlic & herbs, 4 peppers, rosemary goat cheese log made from pasteurized milk.

Ingredients:

Plain: Pasteurized goat's **milk**, salt, preservative: E 202, starters (including **lactose**), coagulant.

Ash-coated: Pasteurized goat's **milk**, salt, preservative: E 202, starters (including **lactose**), colouring: vegetal charcoal (0.01%), coagulant.

Garlic & herb: Pasteurized goat's **milk**, salt, herbs (flat-leaf parsley, marjoram, basil, oregano, Rosemary, thyme) (0.9%), garlic (0.3%), preservative: E202, starters (including **lactose**), coagulant.

4 Peppers: Pasteurized goat's **milk**, salt, 4 peppers (black pepper, white, grey and red pepper) (0.3%), preservative: E 202, starters (including **lactose**), coagulant.

Rosemary: Pasteurized goat's **milk**, salt, rosemary (0.3%), preservative: E 202, 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 IFS BRC

Identification mark:

FR
86 – 068 - 001
CE

CRITERIA	TARGET	ACCEPTABLE BORDERLINE
Physical and Chemical:		
Fats / Dry matter	45%	35% - 60%
pH at packing	4,50 – 4,60	≥ 4,40
Chlorides	1,2 – 1,8%	1,1 – 1,9%
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> *	≤ 10 germs / g	≤ 100 germs / g
<i>Staphylococcus aureus</i>	≤ 10 germs / g	≤ 100 germs / g

*Release criteria

MEAN NUTRITIONAL DATA

	Per 100g	%RDA*
Energy	1026 KJ 247 Kcal	12 %
Fats	19 g	27 %
saturated fatty acids	12 g	60 %
Carbohydrates	2.0 g	1 %
sugars	2.0 g	2 %
Proteins	17 g	34 %
Salt	1.5 g	25 %

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

	Per 100g	%RDA*
Calcium	160 mg	20 %

PRODUCT CHARACTERISTICS

Outer appearance	Lactic acid curd, homogeneous, white, rosemary, pepper or ash (on surface) or garlic and herb.
Texture	Fine, melting.
Taste	Clean, fresh, slightly goaty

Consume by :

- ✖ Best Before date: 180d (attention this BBD is not a guarantee to the customer)
- ✖ Storage Conditions: between +2°C and + 6°C.
- ✖ Do not freeze after opening. Do not refreeze.

PRODUCT BENEFITS

- ✖ Uses: cheeseboard, appetiser toasts, cooked dishes.

- ✖ Precautions for use: Suitable for vegetarians.



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LOGISTICS

Unit	Average net weight 113,4 g (4oz)	Average net weight 110g
Packaging	Packaging type : vacuum-packed in strippable film Marking BBD : MM . JJ . AA Dimensions : 83.3 x 39 x 39	Packaging type : vacuum-packed in strippable film Marking BBD : JJ . MM . AA Dimensions : 83.3 x 39 x 39
Pack	Type : woodbox Marking : Article code, BBD, N° of batch Dimension : 288 x 220 x 50 Gross weight average pack : 1,63 kg Net weight average pack : 1,32 kg 12 packages / pack	Type : box Marking : Article code, BBD, N° of batch Dimension : 350 x 225 x 60 Gross weight average pack : 1,51 kg Net weight average pack : 1,32 kg 12 packages / pack
Paletts	Pallet type : 100x120 US Gross weight average pallet : 782 kg Net weight average pallet : 614 kg Height : 185cm 15 packs / layer 31 layers/ pallet 465 packs / pallet	Pallet type : 80x120 EUR Gross weight average pallet : 343 kg Net weight average pallet : 278 kg Height : 158cm 10 packs / layer 21 layers/ pallet 210 packs / pallet
Customs nomenclature	04 06 90 93 00	

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 POITOURAINE be declared responsible in the event of failure to meet these obligations.