

CHAUMES KG



Serving suggestion : Serve Chaumes with a few dried fruits such as figs, grapes, apricots, almonds...

For wine lovers : Best accompanying wine: a solid red wine.

General

Brand	Chaumes
Commercial Name	CHAUMES KG
BEO Code	10000402
Category	PATE MOLLE CROUTE LAVÉE/MUNSTER
Aisle	Coupe
Raw material	cow
Family	Cheese
Category	3
Production Region	France Origin, Dordogne
Rennet	Microbian rennet
Prevision Scheme	W-26, MODIFIABLE UNTIL W-5
Control Scheme	STANDARD
COMMAND DAY	TUESDAY AND FRIDAY
BEO PLATFORM DELIVERY DATE	MONDAY AND THURSDAY

Ingredients

Pasteurised cows' MILK, salt, cheese cultures, ring colouring E 160a

Nutritional information per 100g of finished product

Lipids	25.0 g
Saturated fatty acid	17.0 g
Carbohydrates	0.5 g
Carbohydrates Reducing Sugars	0.5 g
Proteins	21.0 g
Sodium	0.9 g
Kcal	309.0
kJ	1282.0
Minerals	
Calcium	550.00 mg

Technical Information

Customs Code	0406909290
Factory Serial Number	FR 24 370 002CE
Supplier Contractual Date	56 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	85.0 %
Maximum storage humidity	85.0 %
Minimum storage temperature	2.0 °C
Maximum storage temperature	8.0 °C
Product	
Product barcode	3222110000115
Product depth	248.0 mm
Product width	248.0 mm
Product height	40.0 mm
Product net weight	2.000 kg
Product gross weight	2.0080 kg
Pack	
Pack barcode	93222110004116
Pack Net weight	4.000 kg
Pack gross weight	4.2710 kg
Outer	2
Pack depth	528.0 mm
Pack width	262.00 mm
Pack height	63.0 mm
Pack volume	0.009 m ³
Pallet	
Pallet barcode	93222119006173
Number of layers / pallet	25
Number of packs / layer	6
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1725.0 mm
Pallet net weight	600.000 kg
Pallet gross weight	665.6500 kg
Total number of packs	150

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	52.0 %
Minimum dry extract	48.0 %
Total fat content	25.0 %
Fat content in dry extract	50.0 %
Min salt content	2.0 %
Max salt content	2.4 %

Allergens

The end product contains:

Allergens1
Allergens5

Quality standards

Ideal profile	
Exterior appearance	Croûte orangée
Interior appearance	Pâte couleur ivoire
Texture	Moelleuse, onctueuse
Cooking taste	Typé, grande richesse aromatique
Bacteriological standards	
Name	Listeria monocytogenes
m	Non détection dans 25g
M	Non détection dans 25g
n	5
Details	Sortie usine
Name	Staphylococcus enterotoxins
m	Pas de détection dans 25 g
M	Pas de détection dans 25 g
n	5
Details	Pendant toute la durée de conservation les entérotoxines ne sont recherchées que si la recherche de Staphylocoques à coagulase positive donne un résultat > 100000 ufc/g
Name	Escherichia coli
m	100 ufc/g
M	1000 ufc/g
c	2
n	5
Details	-
Name	Coagulase positive staphylococci
m	100 ufc/g
M	1000 ufc/g
c	2
n	5
Details	Déclenche la recherche d'entérotoxines si > 100000 ufc/g

Packaging composition

Primary packaging	
Type	Label
Component	Paper
Weight	4.00
Weight unit	Gram
Type	Film
Component	Polymers Other
Weight	4.00
Weight unit	Gram
Secondary packaging	
Type	Container
Component	Paperboard
Weight	79.00
Weight unit	Gram
Type	Lid
Component	Cardboard
Weight	97.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00
Pallet Composition	Wood
Component weight	25000.00