

CAPRICE DES DIEUX 125G



Serving suggestion : Caprice des Dieux blends well with sweet flavours. When it is still young, try it with a well-made strawberry jam. You won't be disappointed!

For wine lovers : A young red wine with fresh and red fruity overtones, such as Beaujolais Nouveau.

General

Brand	Caprice des Dieux
Commercial Name	CAPRICE DES DIEUX 125G
BEO Code	10008827
Category	PATE MOLLE CROUTE FLEURIE
Aisle	Self-service
Raw material	Other
Family	Cheese
Category	3

Ingredients

pasteurisierte KUHMITCH, SAHNE, Lab, Käsereikulturen, Speisesalz

Nutritional information per 100g of finished product

Lipids	30.0 g
Saturated fatty acid	21.0 g
monounsaturated fat	8.3 g
polyUnsaturated fat	0.9 g
Fat Fatty Acids Transformed	0.4 mg
Carbohydrates	0.8 g
Carbohydrates Reducing Sugars	0.5 g
Proteins	15.0 g
Sodium	0.6 g
Kcal	333.0
kJ	1379.0
Minerals	
Calcium	350.00 mg

Technical Information

Customs Code	0406909290
Factory Serial Number	FR 52 247 001CE
Supplier Contractual Date	46 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	75.0 %
Maximum storage humidity	85.0 %
Minimum storage temperature	2.0 °C
Maximum storage temperature	6.0 °C
Product	
Product barcode	3161710000135
Product depth	41.0 mm
Product width	110.0 mm
Product height	60.0 mm
Product net weight	0.125 kg
Product gross weight	0.1383 kg
Pack	
Pack barcode	13161716080442
Pack Net weight	1.000 kg
Pack gross weight	1.1760 kg
Outer	8
Pack depth	333.0 mm
Pack width	170.00 mm
Pack height	59.0 mm
Pack volume	0.003 m ³
Pallet	
Pallet barcode	63161716080447
Number of layers / pallet	25
Number of packs / layer	12
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1550.0 mm
Pallet net weight	300.000 kg
Pallet gross weight	377.9200 kg
Total number of packs	300

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	50.0 %
Minimum dry extract	48.5 %
Total fat content	30.0 %
Fat content in dry extract	60.0 %
Min salt content	1.2 %
Max salt content	1.8 %

Allergens

The end product contains:

Quality standards

Ideal profile	
Exterior appearance	Forme ovale, fleur blanche, régulière
Interior appearance	Zone affinée, crémeuse, brillante, zone lactique au centre du fromage
Texture	Produit moelleux au toucher, fondant en bouche, onctueux
Cooking taste	Faiblement marqué, légèrement acidulé et crémeux, laisse en bouche une sensation de fraîcheur
Smell	Non marquée
Bacteriological standards	
Name	Listeria monocytogenes
m	Non détection dans 25g
M	Non détection dans 25g
n	5
Name	Escherichia coli
m	100
M	1000
c	2
n	5
Name	Total coliforms
m	10 000
M	100 000
c	2
n	5

Packaging composition

Primary packaging	
Type	Complex
Component	Paper
Weight	1.35
Weight unit	Gram
Type	Complex
Component	Polypropylene (PP)
Weight	0.65
Weight unit	Gram
Type	Lid
Component	Paperboard
Weight	4.70
Weight unit	Gram
Type	Box bottom/corset
Component	Paperboard
Weight	6.60
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Paperboard
Weight	70.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00