

RAMBOL FOURRE NOIX KG



Serving suggestion : A green salad garnished with diced bacon or smoked duck.

For wine lovers : A dry white wine such as Sancerre.

General

Brand	Rambol
Commercial Name	RAMBOL FOURRE NOIX KG
BEO Code	10029102
Category	FONDU
Aisle	Coupe
Raw material	cow
Family	Cheese
Category	3
Production Region	France Origin, Ile-de-France
Rennet	Without 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

CHEESES (35%), reconstituted skimmed MILK, water, butter (MILK), SHELLFRUIT 6% (including WALNUTS 3,5%, CASHEWNUTS, HAZELNUTS), MILK proteins, emulsifiers : E452, E450, E339 ; salt, thickeners : carraghenan, carob beans flour ; aroma (CELERY, SHELLFRUIT), colouring : caramel ; acidity regulator : lactic acid. Produced in a factory that handles eggs, fish, gluten, goat's and ewe's milk.

Nutritional information per 100g of finished product

Lipids	25.0 g
Saturated fatty acid	17.0 g
Carbohydrates	3.5 g
Carbohydrates Reducing Sugars	1.0 g
Proteins	14.0 g
Sodium	0.8 g
Kcal	295.0
kJ	1223.0

Technical Information

Customs Code	0406303900
Factory Serial Number	FR 78 537 001CE
Supplier Contractual Date	90 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	90.0 %
Maximum storage humidity	90.0 %
Minimum storage temperature	2.0 °C
Maximum storage temperature	6.0 °C
Product	
Product barcode	3175360000377
Product depth	172.0 mm
Product width	172.0 mm
Product height	86.0 mm
Product net weight	2.000 kg
Product gross weight	2.0139 kg
Pack	
Pack barcode	33175360000378
Pack Net weight	6.000 kg
Pack gross weight	6.2820 kg
Outer	3
Pack depth	540.0 mm
Pack width	185.00 mm
Pack height	95.0 mm
Pack volume	0.009 m ³
Pallet	
Pallet barcode	33175360922915
Number of layers / pallet	15
Number of packs / layer	8
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1575.0 mm
Pallet net weight	720.000 kg
Pallet gross weight	778.8040 kg
Total number of packs	120

Product composition

Physico-Chemical Analysis (%)	
Total fat content	25.0 %
Fat content in dry extract	55.0 %

Allergens

The end product contains:

Allergens1
Allergens8
Allergens9

Quality standards

Ideal profile	
Exterior appearance	Cylindre emballé dans de l'aluminium
Interior appearance	Pâte de couleur crème avec des marquants et 3 tranches parallèles, contraste couleur pâte / tranches (tranches plus foncées)
Texture	Pâte fondante en bouche, marquants croquants, tranches fermes
Cooking taste	Melts in the mouth with crunchy nuts, firm slices
	Goût de noix et goût de fromage
Bacteriological standards	
Name	Listeria monocytogenes
m	Non détection dans 25g
M	Non détection dans 25g
n	5
Details	-
Name	Escherichia coli
m	100
M	1000
c	2
n	5
Details	-

Packaging composition

Primary packaging	
Type	Label
Component	Paperboard
Weight	6.20
Weight unit	Gram
Type	Bag/shell
Component	Steel
Weight	6.60
Weight unit	Gram
Type	Protective cap
Component	Steel
Weight	1.10
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Not Otherwise Specified
Weight	240.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00