

SAINT ALBRAY KG



Serving suggestion : When you serve Saint Albray on a cheese board, garnish with walnuts, white grapes and walnut bread.

For wine lovers : Best accompanying wine: a perfumed red wine such as Bourgogne or Médoc.

General

Brand	St Albray
Commercial Name	SAINT ALBRAY KG
BEO Code	10033104
Category	PATE MOLLE CROUTE LAVÉE/MUNSTER
Aisle	Coupe
Raw material	Other
Family	Cheese
Category	3

Ingredients

Pasteurized cow's MILK, salt, cheese cultures, rind colouring : beta-caroten. Produced in a factory using cow's and ewe's milk.

Nutritional information per 100g of finished product

Lipids	26.0 g
Saturated fatty acid	18.0 g
Carbohydrates	0.5 g
Carbohydrates Reducing Sugars	0.5 g
Proteins	21.0 g
Sodium	0.6 g
Kcal	318.0
kJ	1319.0
Minerals	
Calcium	560.00 mg

Technical Information

Customs Code	0406909290
Factory Serial Number	FR 24 370 002CE
Supplier Contractual Date	55 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	3222110000450
Product depth	245.0 mm
Product width	245.0 mm
Product height	55.0 mm
Product net weight	2.100 kg
Product gross weight	2.1084 kg
Pack	
Pack barcode	93222110006936
Pack Net weight	4.200 kg
Pack gross weight	4.4800 kg
Outer	2
Pack depth	530.0 mm
Pack width	264.00 mm
Pack height	65.0 mm
Pack volume	0.009 m ³
Pallet	
Pallet barcode	93222119001222
Number of layers / pallet	25
Number of packs / layer	6
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1775.0 mm
Pallet net weight	630.000 kg
Pallet gross weight	696.9700 kg
Total number of packs	150

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	53.0 %
Minimum dry extract	49.0 %
Total fat content	26.0 %
Fat content in dry extract	50.0 %
Min salt content	1.3 %
Max salt content	1.7 %

Allergens

The end product contains:

Quality standards

Ideal profile	
Exterior appearance	Croûte mixte rousse et blanche
Interior appearance	Pâte couleur ivoire
Texture	Onctueuse, fondante
Cooking taste	Finement typé, arômes fruités
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	3.00
Weight unit	Gram
Type	Film
Component	Paper
Weight	1.40
Weight unit	Gram
Type	Other
Component	Polypropylene (PP)
Weight	4.00
Weight unit	Gram
Type	Other
Component	Other
Weight	0.00
Weight unit	Gram
Type	Other
Component	Other
Weight	0.00
Weight unit	Gram
Type	Label
Component	Paper
Weight	3.00
Weight unit	Gram
Type	Film
Component	Other
Weight	1.40
Weight unit	Gram
Type	Other
Component	Polypropylene
Weight	4.00

Primary packaging

Weight unit	Gram
Type	Other
Component	Other
Weight	0.00
Weight unit	Gram
Type	Other
Component	Other
Weight	0.00
Weight unit	Gram
Type	Label
Component	Paper
Weight	3.00
Weight unit	Gram
Type	Film
Component	Other
Weight	1.40
Weight unit	Gram
Type	Other
Component	Polypropylene
Weight	4.00
Weight unit	Gram
Type	Other
Component	Other
Weight	0.00
Weight unit	Gram
Type	Other
Component	Other
Weight	0.00
Weight unit	Gram

Secondary packaging

Type	display case
Component	Paperboard
Weight	78.00
Weight unit	Gram
Type	display case
Component	Other
Weight	78.00
Weight unit	Gram
Type	display case
Component	Other
Weight	78.00
Weight unit	Gram

Pallet Component

Pallet Composition	Other
Component weight	25000.00
Pallet Composition	Other
Component weight	25000.00
Pallet Composition	Other
Component weight	25000.00