

ETORKI KG



Serving suggestion : Remember to enjoy Etorki in the Basque way, by adding black cherry or blueberry jam or even quince jelly as an accompaniment.

For wine lovers : Serve Etorki with racy wines which linger in the mouth such as Médoc or St Emilion.

General

Brand	Etorki
Commercial Name	ETORKI KG
BEO Code	10059202
Category	PUR CHEVRE / PUR BREBIS
Aisle	Coupe
Raw material	sheep's milk
Family	Cheese
Category	3
Production Region	France Origin, Pyrénées
Rennet	Animal Renet Calf
Prevision Scheme	W-26, MODIFIABLE UNTIL W-5
Control Scheme	STANDARD
COMMAND DAY	TUESDAY AND FRIDAY
BEO PLATFORM DELIVERY DATE	MONDAY AND THURSDAY

Ingredients

ewes' MILK, bacterial culture, salt, rennet, preservatives E 235 , E 1105 (EGG WHITE extract) . Non edible ring. Produced in a factory using cows', goats' and ewes' milk.

Nutritional information per 100g of finished product

Lipids	33.0 g
Saturated fatty acid	23.0 g
Carbohydrates	0.5 g
Carbohydrates Reducing Sugars	0.5 g
Proteins	24.0 g
Sodium	0.6 g
Kcal	393.0
kJ	1629.0
Minerals	
Calcium	710.00 mg

Technical Information

Customs Code	0406908990
Factory Serial Number	FR 64 371 100CE
Supplier Contractual Date	77 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	3222110000801
Product depth	250.0 mm
Product width	250.0 mm
Product height	100.0 mm
Product net weight	4.400 kg
Product gross weight	4.4044 kg
Pack	
Pack barcode	93222110004222
Pack Net weight	8.800 kg
Pack gross weight	9.4380 kg
Outer	2
Pack depth	547.0 mm
Pack width	275.00 mm
Pack height	120.0 mm
Pack volume	0.018 m ³
Pallet	
Pallet barcode	93222119006524
Number of layers / pallet	12
Number of packs / layer	6
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1590.0 mm
Pallet volume	1.000 m ³
Pallet net weight	633.600 kg
Pallet gross weight	704.5216 kg
Total number of packs	72

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	64.0 %
Minimum dry extract	60.0 %
Total fat content	33.0 %
Fat content in dry extract	50.0 %
Min salt content	1.3 %
Max salt content	1.7 %

Allergens

The end product contains:

Allergens1
Allergens5

Quality standards

Ideal profile	
Exterior appearance	Croûte couleur marron, mate, légèrement moisie
Interior appearance	Pâte couleur crème
Texture	Longue, fondante en bouche
Cooking taste	Typé brebis, notes de cuit
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	Not Otherwise Specified
Weight	3.10
Weight unit	Gram
Type	Film
Component	Not Otherwise Specified
Weight	1.30
Weight unit	Gram
Secondary packaging	
Type	Container
Component	Not Otherwise Specified
Weight	221.00
Weight unit	Gram
Type	Lid
Component	Cardboard
Weight	187.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00
Pallet Composition	Wood
Component weight	25000.00