

FAUQUET MAROILLES 750G



Serving suggestion : Taste it on farmhouse bread accompanied by salad leaves of Trévisse type as well as an olive oil and Xerès vinegar dressing.

For wine lovers : An wine of Châteauneuf-du-Pape type

General

Brand	FAUQUET
Commercial Name	FAUQUET MAROILLES 750G
BEO Code	10064203
Category	PATE MOLLE CROUTE LAVÉE/MUNSTER
Aisle	Coupe
Raw material	cow
Family	Cheese
Category	3
Production Region	France Origin, Picardy
Rennet	Animal Renet Calf

Ingredients

Pasteurized cow's MILK, salt, starter and cheese cultures, rennet.

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	0.9 g
Kcal	318.0
kJ	1319.0
Minerals	
Calcium	520.00 mg

Technical Information

Customs Code	0406909290
Factory Serial Number	FR 02 558 002CE
Supplier Contractual Date	55 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	0.0 %
Maximum storage humidity	0.0 %
Minimum storage temperature	2.0 °C
Maximum storage temperature	8.0 °C
Product	
Product barcode	3255420011069
Product depth	125.0 mm
Product width	125.0 mm
Product height	52.0 mm
Product net weight	0.750 kg
Product gross weight	0.7555 kg
Pack	
Pack barcode	83255420011065
Pack Net weight	6.000 kg
Pack gross weight	6.3360 kg
Outer	8
Pack depth	270.0 mm
Pack width	270.00 mm
Pack height	135.0 mm
Pack volume	0.010 m³
Pallet	
Pallet barcode	03280649001508
Number of layers / pallet	7
Number of packs / layer	12
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1095.0 mm
Pallet net weight	504.000 kg
Pallet gross weight	557.1820 kg
Total number of packs	84

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	55.0 %
Minimum dry extract	47.0 %
Total fat content	26.0 %
Fat content in dry extract	50.0 %

Allergens

The end product contains:

Allergens1

Quality standards

Ideal profile	
Exterior appearance	Forme carrée, régulière, couleur de la croûte de teinte orangée.
Interior appearance	Non coulant, couleur crème uniforme
Texture	Pâte fine, légèrement fondante et non collante
Cooking taste	Goût typé et franc.
Smell	Franche de croûte lavée
Bacteriological standards	
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
Name	Listeria monocytogenes
m	Non détection dans 25g
M	Non détection dans 25g
n	5
Details	Sortie d'usine
Name	Escherichia coli
m	100 ufc/g
M	1000 ufc/g
c	2
n	5
Details	-
Name	Staphylococcus aureus
m	100 ufc/g
M	1000 ufc/g
c	2
n	5
Details	Déclenche la recherche d'entérotoxines si $>10^5$

Packaging composition

Primary packaging	
Type	Complex
Component	Not Otherwise Specified
Weight	5.50
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Paperboard
Weight	291.50
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00