

SAINT AGUR PORT 125G



Serving suggestion : Give a treat by serving St Agur with walnut bread or with a French baguette sprinkled with poppy seeds.

For wine lovers : Surprise everyone by serving St Agur with Port !

General

Brand	St Agur
Commercial Name	SAINT AGUR PORT 125G
BEO Code	10122609
Category	PATE PERSILLEE / BLEU
Aisle	Self-service
Raw material	cow
Family	Cheese
Category	3
Production Region	France Origin, Auvergne
Rennet	Animal Renet Calf
Prevision Scheme	W-26, MODIFIABLE UNTIL W-13
Control Scheme	STANDARD
COMMAND DAY	TUESDAY AND FRIDAY
BEO PLATFORM DELIVERY DATE	MONDAY AND THURSDAY

Ingredients

pasteurised MILK, bacterial cultures, salt , rennet, P. roqueforti

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	16.0 g
Sodium	0.9 g
Kcal	361.0
kJ	1493.0
Minerals	
Calcium	270.00 mg

Technical Information

Customs Code	0406409000
Factory Serial Number	FR 43 025 001CE
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	3341500006008
Product depth	45.0 mm
Product width	123.0 mm
Product height	114.0 mm
Product net weight	0.125 kg
Product gross weight	0.1447 kg
Pack	
Pack barcode	03341504002693
Pack Net weight	0.875 kg
Pack gross weight	1.1480 kg
Outer	7
Pack depth	359.0 mm
Pack width	136.00 mm
Pack height	110.0 mm
Pack volume	0.005 m ³
Pallet	
Pallet barcode	03341509006108
Number of layers / pallet	15
Number of packs / layer	17
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1800.0 mm
Pallet net weight	223.125 kg
Pallet gross weight	319.4995 kg
Total number of packs	255

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	55.0 %
Minimum dry extract	51.0 %
Total fat content	33.0 %
Fat content in dry extract	60.0 %
Min salt content	1.5 %
Max salt content	3.0 %

Allergens

The end product contains:

Allergens1

Quality standards

Ideal profile	
Exterior appearance	Surface saine, légèrement levurée et moisie bleu
Interior appearance	Pâte couleur ivoire, persillée de bleu
Texture	Légèrement ferme, fondante
Cooking taste	Fuité et fermenté, typé de bleu
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	Absorbent
Component	Cellulose Acetate
Weight	0.62
Weight unit	Gram
Type	Cup / Tub
Component	Polystyrene (PS)
Weight	7.00
Weight unit	Gram
Type	Protective cap
Component	Polyethylene Terephthalate (PET)
Weight	1.50
Weight unit	Gram
Type	Lid
Component	Polypropylene (PP)
Weight	10.23
Weight unit	Gram
Type	Sticker
Component	Paper
Weight	0.31
Weight unit	Gram
Secondary packaging	
Type	display case
Component	Paperboard
Weight	135.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00
Pallet Composition	Wood
Component weight	25000.00