

CAPRICE DES DIEUX COLL JP



General

Brand	Caprice des Dieux
Commercial Name	CAPRICE DES DIEUX COLL JP
BEO Code	10139107
Category	PATE MOLLE CROUTE FLEURIE
Aisle	Other
Raw material	Other

Ingredients

Pasteurised cow's MILK, cream, salt, rennet, bacterial culture

Nutritional information per 100g of finished product

Lipids	31.0 g
Saturated fatty acid	22.0 g
monounsaturated fat	8.7 g
polyUnsaturated fat	0.9 g
Fat Fatty Acids Transformed	0.4 mg
Carbohydrates	1.0 g
Carbohydrates Reducing Sugars	0.1 g
Proteins	16.1 g
Sodium	0.6 g
Kcal	347.0
kJ	1438.0
Minerals	
Calcium	400.00 mg

Technical Information

Customs Code	0406909290
Factory Serial Number	FR 52 247 001CE
Supplier Contractual Date	28 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	75.0 %
Maximum storage humidity	85.0 %
Minimum storage temperature	2.0 °C
Maximum storage temperature	6.0 °C
Product	
Product barcode	3161716090116
Product depth	35.0 mm
Product width	70.0 mm
Product height	43.0 mm
Product net weight	0.050 kg
Product gross weight	0.0534 kg
Pack	
Pack barcode	33161711025558
Pack Net weight	4.200 kg
Pack gross weight	4.6210 kg
Outer	84
Pack depth	320.0 mm
Pack width	231.00 mm
Pack height	141.0 mm
Pack volume	0.010 m ³
Pallet	
Pallet barcode	73161711025556
Number of layers / pallet	10
Number of packs / layer	10
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1150.0 mm
Pallet net weight	420.000 kg
Pallet gross weight	487.0600 kg
Total number of packs	100

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	51.5 %
Minimum dry extract	48.0 %
Total fat content	31.0 %
Fat content in dry extract	60.0 %
Min salt content	1.3 %
Max salt content	1.8 %

Allergens

The end product contains:

Quality standards

Ideal profile	
Exterior appearance	Forme ovale, fleur blanche, régulière
Interior appearance	Zone affinée, crémeuse, brillante, zone lactique au centre du fromage
Texture	Produit moelleux au toucher, fondant en bouche, onctueux
Cooking taste	Faiblement marqué, légèrement acidulé et crémeux, laisse en bouche une sensation de fraîcheur
Smell	Non marquée
Bacteriological standards	
Name	Listeria monocytogenes
m	Non détection dans 25g
M	Non détection dans 25g
n	5
Details	-
Name	Salmonella spp
m	absence
M	-
n	5
Details	-
Name	Total coliforms
m	10 000
M	100 000
c	2
n	5

Packaging composition

Primary packaging	
Type	Complex
Component	Not Otherwise Specified
Weight	0.80
Weight unit	Gram
Type	Box bottom/corset
Component	Paperboard
Weight	2.60
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Paperboard
Weight	135.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00