

FAUQUET MAROILLES AOP 1/4 210G



Serving suggestion : Taste it on farmhouse bread accompanied by salad leaves of Trévis 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 AOP 1/4 210G
BEO Code	20197103
Category	PATE MOLLE CROUTE LAVEE/MUNSTER
Aisle	Self-service
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	40 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	3280640652075
Product depth	80.0 mm
Product width	80.0 mm
Product height	30.0 mm
Product net weight	0.210 kg
Product gross weight	0.2256 kg
Pack	
Pack barcode	03280640652099
Pack Net weight	2.520 kg
Pack gross weight	2.7780 kg
Outer	12
Pack depth	288.0 mm
Pack width	166.00 mm
Pack height	88.0 mm
Pack volume	0.004 m³
Pallet	
Pallet barcode	03280649001850
Number of layers / pallet	10
Number of packs / layer	16
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1030.0 mm
Pallet net weight	403.200 kg
Pallet gross weight	469.5120 kg
Total number of packs	160

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	Composite
Weight	1.55
Weight unit	Gram
Type	Lid
Component	Paperboard
Weight	7.00
Weight unit	Gram
Type	Box bottom/corset
Component	Paperboard
Weight	7.00
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Paperboard
Weight	71.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00