

I DE FRANCE BRIE SLICES 150G



General

Brand	Ile de France
Commercial Name	I DE FRANCE BRIE SLICES 150G
BEO Code	20333903
Category	PATE PRESSEE
Aisle	Self-service
Raw material	Other

Ingredients

PASTEURIZED COW'S MILK, culture, salt, lactic acid bacteria, salt, edible coating (water, colouring : calcium carbonate), microbial rennet. MAY CONTAIN TRACES OF EWE AND GOAT'S MILK, HAZELNUTS, CASHEWNUTS AND EGG WHITE EXTRACT.

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	19.0 g
Kcal	373.0
kJ	1544.0

Technical Information

Customs Code	0406909290
Factory Serial Number	FR 53 014 001CE
Supplier Contractual Date	140 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	6.0 °C
Product	
Product barcode	3090291119373
Product depth	21.0 mm
Product width	162.0 mm
Product height	165.0 mm
Product net weight	0.150 kg
Product gross weight	0.1666 kg
Pack	
Pack barcode	03090291119397
Pack Net weight	1.200 kg
Pack gross weight	1.4110 kg
Outer	8
Pack depth	184.0 mm
Pack width	170.00 mm
Pack height	172.0 mm
Pack volume	0.005 m ³
Pallet	
Pallet barcode	03090299014939
Number of layers / pallet	9
Number of packs / layer	28
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1700.0 mm
Pallet net weight	302.400 kg
Pallet gross weight	381.3504 kg
Total number of packs	252

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	59.0 %
Minimum dry extract	56.0 %
Total fat content	33.0 %
Fat content in dry extract	60.0 %
Min salt content	0.9 %
Max salt content	1.3 %

Allergens

The end product contains:

Quality standards

Ideal profile	
Exterior appearance	Croûte adhérente, fine, sèche
Interior appearance	Coupe franche et régulière avec tolérance de présence légère de stries en surface (traces de couteau).
Texture	Onctueuse, et fondante. Légèrement collante / pâteuse. Homogène.
Cooking taste	Crème ou beurre frais, légèrement acidulé
Smell	Odeur de crème, beurrée/lactée
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	Sticker
Component	Paper
Weight	0.60
Weight unit	Gram
Type	Other
Component	Not Otherwise Specified
Weight	10.50
Weight unit	Gram
Type	Protective cap
Component	Not Otherwise Specified
Weight	2.50
Weight unit	Gram
Type	Other
Component	Paper
Weight	3.00
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Paperboard
Weight	78.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00