

I DE FRANCE APERIFRAIS C AZUR



General

Brand	Ile de France
Commercial Name	I DE FRANCE APERIFRAIS C AZUR
BEO Code	20419801
Category	FRAIS
Aisle	Self-service
Raw material	Other

Ingredients

Cheese ingredients: MILK and CREAM (Origin: France), salt, lactic acid bacteria. Ingredients on the cheese (variable quantities): pepper, tomato, onion, oregano, basil, garlic, parsley, black pepper, olive oil, sunflower oil. Produced in a factory that uses FISCH, GOAT'S MILK and NUTS

Nutritional information per 100g of finished product

Lipids	31.0 g
Saturated fatty acid	22.0 g
Carbohydrates	3.0 g
Carbohydrates Reducing Sugars	3.0 g
Proteins	9.0 g
Sodium	0.5 g
Kcal	327.0
kJ	1351.0

Technical Information

Customs Code	0406105090
Factory Serial Number	FR 01 179 001CE
Supplier Contractual Date	95 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	75.0 %
Maximum storage humidity	85.0 %
Minimum storage temperature	4.0 °C
Maximum storage temperature	6.0 °C
Product	
Product barcode	3480341002692
Product depth	180.0 mm
Product width	143.0 mm
Product height	18.0 mm
Product net weight	0.100 kg
Product gross weight	0.1273 kg
Pack	
Pack barcode	03480341002722
Pack Net weight	0.600 kg
Pack gross weight	0.8420 kg
Outer	6
Pack depth	197.0 mm
Pack width	155.00 mm
Pack height	145.0 mm
Pack volume	0.004 m ³
Pallet	
Pallet barcode	53480349001449
Number of layers / pallet	11
Number of packs / layer	30
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1757.0 mm
Pallet net weight	198.000 kg
Pallet gross weight	302.9590 kg
Total number of packs	330

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	46.0 %
Minimum dry extract	42.0 %
Total fat content	31.0 %
Fat content in dry extract	70.0 %
Min salt content	1.1 %
Max salt content	1.5 %

Allergens

The end product contains:

Quality standards

Ideal profile	
Exterior appearance	4 piques par barquettes. des bouchées décorées de façon homogène
Interior appearance	bouchées ovales droites avec des contours nets, de couleur blanche ivoire
Texture	lisse, assez molle et fondante
Cooking taste	Goût de fromage frais salé avec un goût reconnaissable des épices.
Smell	D'épices
Bacteriological standards	
Name	Listeria monocytogenes
m	Non détection dans 25g
M	Non détection dans 25g
n	5
Details	-
Name	Staphylococcus enterotoxins
m	Pas de détection dans 25g
M	-
n	5
Details	-Si staph > 100000
Name	Escherichia coli
m	100
M	1000
c	2
n	5
Details	-
Name	Coagulase positive staphylococci
m	10
M	100
c	2
n	5
Details	-

Packaging composition

Primary packaging	
Type	Label
Component	Paper
Weight	0.60
Weight unit	Gram
Type	Label
Component	Paper
Weight	1.20
Weight unit	Gram
Type	Cup / Tub
Component	Polyvinyl Chloride (PVC)
Weight	15.30
Weight unit	Gram
Type	Lid
Component	Polyvinyl Chloride (PVC)
Weight	10.20
Weight unit	Gram
Secondary packaging	
Type	display case
Component	Paperboard
Weight	21.30
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00