

## I DE FRANCE ROQUEFORT KG



**Serving suggestion :** A slice of country bread, white grapes, walnuts or a stalk of celery.

**For wine lovers :** A mellow white wine such as Sauternes or Jurançon.

### General

|                   |                          |
|-------------------|--------------------------|
| Brand             | Ile de France            |
| Commercial Name   | I DE FRANCE ROQUEFORT KG |
| BEO Code          | 20459501                 |
| Category          | PATE PERSILLEE / BLEU    |
| Aisle             | Coupe                    |
| Raw material      | sheep's milk             |
| Family            | Cheese                   |
| Category          | 3                        |
| Production Region | France Origin, Aveyron   |

### Ingredients

Lait entier de brebis cru, sel, présure, ferments lactiques, penicillium roqueforti

### Nutritional information per 100g of finished product

|                      |           |
|----------------------|-----------|
| Lipids               | 32.0 g    |
| Saturated fatty acid | 20.0 g    |
| Carbohydrates        | 1.8 g     |
| Proteins             | 21.0 g    |
| Sodium               | 1.4 g     |
| Kcal                 | 379.0     |
| kJ                   | 1572.0    |
| <b>Minerals</b>      |           |
| Calcium              | 660.00 mg |
| Potassium            | 61.00 mg  |

### Technical Information

|                           |                 |
|---------------------------|-----------------|
| Customs Code              | 0406401000      |
| Factory Serial Number     | FR 12 203 026CE |
| Supplier Contractual Date | 110 days        |
| Lifetime                  | Shelf life      |

## Logistics

|                             |                         |
|-----------------------------|-------------------------|
| <b>Storage</b>              |                         |
| Minimum storage humidity    | 0.0 %                   |
| Maximum storage humidity    | 0.0 %                   |
| Minimum storage temperature | 2.0 °C                  |
| Maximum storage temperature | 6.0 °C                  |
| <b>Product</b>              |                         |
| Product barcode             | 3177890932364           |
| Product depth               | 190.0 mm                |
| Product width               | 225.0 mm                |
| Product height              | 130.0 mm                |
| Product net weight          | 1.350 kg                |
| Product gross weight        | 1.3596 kg               |
| <b>Pack</b>                 |                         |
| Pack barcode                | 93177890002534          |
| Pack Net weight             | 5.400 kg                |
| Pack gross weight           | 5.8380 kg               |
| Outer                       | 4                       |
| Pack depth                  | 410.0 mm                |
| Pack width                  | 210.00 mm               |
| Pack height                 | 115.0 mm                |
| Pack volume                 | 0.010 m <sup>3</sup>    |
| <b>Pallet</b>               |                         |
| Pallet barcode              | 53530560595019          |
| Number of layers / pallet   | 10                      |
| Number of packs / layer     | 10                      |
| Pallet depth                | 1200.0 mm               |
| Pallet width                | 800.0 mm                |
| Pallet height               | 1500.0 mm               |
| Pallet volume               | 1440.000 m <sup>3</sup> |
| Pallet net weight           | 540.000 kg              |
| Pallet gross weight         | 608.8400 kg             |
| Total number of packs       | 100                     |

## Product composition

|                                      |        |
|--------------------------------------|--------|
| <b>Physico-Chemical Analysis (%)</b> |        |
| Minimum dry extract                  | 55.0 % |
| Total fat content                    | 32.0 % |
| Fat content in dry extract           | 55.0 % |
| Min salt content                     | 3.6 %  |

## Allergens

The end product contains:

## Quality standards

| Ideal profile             |                                                                                                                                                                                                                                                               |
|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Exterior appearance       | Pâte blanche à ivoire avec de larges cavités, veinée d'un bleu vif uniformément réparti du coeur à la couronne                                                                                                                                                |
| Interior appearance       | Creamy off white paste, Many evenly distributed green/blue mould cavities, Mould cavity size varies, Lines of blue/grey mould present where the cheese has been injected with mould, Cavities can go all the way through the cut piece, Grey/blue/green mould |
| Texture                   | Onctueuse, légèrement luisante, à l'aspect velouté                                                                                                                                                                                                            |
| Cooking taste             | Généreux, typé, puissant et long en bouche.                                                                                                                                                                                                                   |
| Smell                     | Caractéristique du fromage de brebis allée à la puissance du <i>Penicillium roquefortii</i>                                                                                                                                                                   |
| Bacteriological standards |                                                                                                                                                                                                                                                               |
| Name                      | <i>Listeria monocytogenes</i>                                                                                                                                                                                                                                 |
| m                         | Absence in 25g                                                                                                                                                                                                                                                |
| Name                      | <i>Salmonella</i> sp                                                                                                                                                                                                                                          |
| m                         | Absence in 25g                                                                                                                                                                                                                                                |
| Name                      | Enterotoxines staphylococciques                                                                                                                                                                                                                               |
| m                         | Absence in 25g                                                                                                                                                                                                                                                |

## Packaging composition

| Primary packaging   |            |
|---------------------|------------|
| Type                | Film       |
| Component           | Aluminum   |
| Weight              | 7.00       |
| Weight unit         | Gram       |
| Type                | Absorbent  |
| Component           | Composite  |
| Weight              | 1.88       |
| Weight unit         | Gram       |
| Type                | Label      |
| Component           | Paper      |
| Weight              | 0.68       |
| Weight unit         | Gram       |
| Secondary packaging |            |
| Type                | Case       |
| Component           | Paperboard |
| Weight              | 400.00     |
| Weight unit         | Gram       |
| Pallet Component    |            |
| Pallet Composition  | Wood       |
| Component weight    | 25000.00   |