

I DE FRANCE ROQUEFORT TR 100G



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 TR 100G
BEO Code	20459701
Category	PATE PERSILLEE / BLEU
Aisle	Self-service
Raw material	sheep's milk
Family	Cheese
Category	3
Production Region	France Origin, Aveyron

Ingredients

Raw full fat ewe's milk, Salt, Rennet, Lactic and ripening starters, 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
Minerals	
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

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	0379827867210
Product depth	130.0 mm
Product width	120.0 mm
Product height	24.0 mm
Product net weight	0.100 kg
Product gross weight	0.1120 kg
Pack	
Pack barcode	03177890002548
Pack Net weight	1.200 kg
Pack gross weight	1.6000 kg
Outer	12
Pack depth	330.0 mm
Pack width	138.00 mm
Pack height	120.0 mm
Pack volume	0.005 m ³
Pallet	
Pallet barcode	53530560597013
Number of layers / pallet	6
Number of packs / layer	18
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1100.0 mm
Pallet volume	1.000 m ³
Pallet net weight	129.600 kg
Pallet gross weight	197.8000 kg
Total number of packs	108

Product composition

Physico-Chemical Analysis (%)	
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 alliée 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	Polymers Other
Weight	12.00
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Paperboard
Weight	256.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00