

PAPILLON ROQUEFORT BLACK 1/2 PAIN



General

Brand	Papillon
Commercial Name	PAPILLON ROQUEFORT BLACK 1/2 PAIN
BEO Code	29150805
Category	PATE PERSILLEE / BLEU
Aisle	Coupe
Raw material	Other

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
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	6.0 °C
Product	
Product barcode	3177899992314
Product depth	185.0 mm
Product width	106.0 mm
Product height	92.5 mm
Product net weight	1.350 kg
Product gross weight	1.3510 kg
Pack	
Pack barcode	93177890003531
Pack Net weight	5.400 kg
Pack gross weight	5.8040 kg
Outer	4
Pack depth	410.0 mm
Pack width	210.00 mm
Pack height	115.0 mm
Pack volume	0.010 m ³
Pallet	
Pallet barcode	53530560508057
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 net weight	540.000 kg
Pallet gross weight	605.4000 kg
Total number of packs	100

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 Penicillium roquefortii
Bacteriological standards	

Packaging composition

Primary packaging	
Type	Film
Component	Aluminum
Weight	1.00
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Paperboard
Weight	400.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00