

## PAPILLON ROQUEFORT TR.100G X 12



### General

|                 |                                 |
|-----------------|---------------------------------|
| Brand           | Papillon                        |
| Commercial Name | PAPILLON ROQUEFORT TR.100G X 12 |
| BEO Code        | 29151009                        |
| Category        | PATE PERSILLEE / BLEU           |
| Aisle           | Self-service                    |
| Raw material    | Other                           |

### Ingredients

Raw ewe's milk, Salt, Rennet, Lactic ferments, 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             | 3177890001008        |
| 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            |
| <b>Pack</b>                 |                      |
| Pack barcode                | 03177890003552       |
| 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 <sup>3</sup> |
| <b>Pallet</b>               |                      |
| Pallet barcode              | 53530560510098       |
| 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 net weight           | 129.600 kg           |
| Pallet gross weight         | 197.8000 kg          |
| Total number of packs       | 108                  |

## 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 alliée à la puissance du Penicillium roquefortii                                                                                                                                                                         |
| Bacteriological standards |  |                                                                                                                                                                                                                                                               |

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       |