

EA-CBT LR 8P 240G-29464400-3176580107297 1 - Apr 25, 2019	Product specification	Confidential Published on Sep 14, 2021
--	-----------------------	---

LE RUSTIQUE CAMEMBERT 8 PORTIONS 240G

Regulation EU 1169/2011	
Contact name	CF&R
Contact address	CS 80085 - 14503 VIRE CEDEX - France
Legal product name	en : French soft pasteurised cheese portions, made in Normandy. Contains cows' MILK.
Ingredients	en : Pasteurised cow's MILK, salt, starters.
Allergens	en : MILK
Consumer storage and usage instructions	en : Keep refrigerated between +4°C to +6°C
Consumer usage instructions	en : Use by : see side
Net content	0.240 Kg
Net content description for pre-packagings(pre-packed net weight * nb of units)	fr : 240g e (8 x 30g)
Number of servings per package	8
Reference intake values	en : Reference intake for an adult standard (8 400kJ / 2000kcal)
Additional compulsory informations	de : Laktosefrei (Laktosegehalt < 0.1%)
Provenance statement	en : MILK from France
Marketing message	fr : Retrouvez le goût riche et la texture fondante du Camembert Le Rustique en 8 portions !
Consumer service	Service consommateurs Le Rustique CS 80085 - 14503 VIRE CEDEX - France Website : www.lerustique.com

Average nutritional values (% Recommended Daily Intake)

Regulation EU 1169/2011	For 100 g (valeurs nutritionnelles pour 100g)	For 30 g (1 serving 30g)
Energy in KJ	1117	335
Energy in Kcal	269	81
Fat g	21.0	6.3
of which saturated g	15.0	4.4
Carbohydrates g	1.0	< 0.5
of which sugar g	< 0.1	< 0.5
Proteins g	19.0	5.7
Salt g	1.50	0.45
Calcium mg		165.00 (21.00%)
Other nutrients		
Calcium mg	550.00 (69.00%)	

EA-CBT LR 8P 240G-29464400-3176580107297 1 - Apr 25, 2019	Product specification	Confidential Published on Sep 14, 2021
--	-----------------------	---

Organoleptic profile	
External appearance	fr : Croûte fine, feutrage léger
Internal appearance	fr : Croûte fine et pâte légèrement jaune
Odour	fr : Odeur neutre légèrement miellé
Texture	fr : Pâte moelleuse et fondante sans être coulante
Taste	fr : Goût agréable et légèrement typé
Physico-chemical criteria (indicative values at packaging stage)	
Dry matter (%)	43.0 - 46.0
Fat in dry matter (minimum %)	47.5
Fat in total weight (average %)	21.0

Informations on allergenic substances	
Milk and milk-based products (including lactose).	Contains
Cereals containing gluten (wheat rye barley oats spelt Kamut or their hybrid strains) and products made from these cereals.	Free from
Shellfish and shellfish-based products.	Free from
Fish and fish-based products.	Free from
Eggs and egg-based products.	Free from
Peanuts and peanut-based products.	Free from
Soy and soy-based products.	Free from
Nuts (almonds hazelnuts walnuts cashew nuts pecan nuts Brazil nuts pistachios Macadamia nuts and Queensland nuts) and products made from these nuts.	Free from
Celery and celery-based products.	Free from
Mustard and mustard-based products.	Free from
Sesame seeds and sesame seed-based products.	Free from
Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg / l expressed as SO ₂ .	Free from
Lupin and lupin-based products	Free from
Molluscs and mollusc-based products	Free from

Production site	
Name	CFR SCA
Address	Le Domaine 50220 DUCEY
Phone - Fax	02-33-89-20-70 - 02-33-89-20-71
Approval / registration number	FR 50 168 001 CE

The product is not labelled GMO according to regulations 1829/2003/EC and 1830/2003/EC

Non irradiated product

Agriculture biologique	
Organic certification	Non-organic

Autres sigles	
Marked accreditations	Green Dot

EA-CBT LR 8P 240G-29464400-3176580107297 1 - Apr 25, 2019	Product specification	Confidential Published on Sep 14, 2021
--	-----------------------	---

Microbiological standards

Regulation EU 2073/2005 amended by regulation EU 1441/2007

Food safety criteria

Any exceeding of the limit values for these requirements entails exclusion from human consumption. The product shall not be placed on the market or shall be withdrawn from the market.

	Criterion	Microbiological limits	Sampling plan	Maximum defective samples	Observations
Listeria monocytogenes	Absence dans 25 g	Absence dans 25 g			sortie usine
Staphylococcus enterotoxins	Pas de détection dans 25 g	Pas de détection dans 25 g			sortie usine uniquement si le dénombrement des Staphylocoques est >10E5 ufc/g

Hygiene criteria

Any exceeding of the limit values shall lead to corrective actions in order to maintain the hygiene of the process in compliance with the food law.

	Criterion	Microbiological limits	Sampling plan	Maximum defective samples	Observations
Escherichia coli	100 ufc/g	1000 ufc/g	5	2	-
Coagulase positive staphylococci	100 ufc/g	1000 ufc/g	5	2	Déclenche la recherche d'entérotoxines si >10E5 ufc/g

An HACCP system is implemented by the company

All staff have been trained and the good hygiene practices in force by good sector.

Logistical informations

	Consumer unit	Case	Pallet
GTIN	3176580107297	03176584644057	63176584644066
Palettization plan			22 cases x 10 layers
Number of cases			220
Number of consumer units		6	1320
Dimensions (d x w x h)	110 x 110 x 40 mm	257 x 146 x 143 mm	1200 x 800 x 1580 mm
Volume		0.005 m3	1.517 m3
Net weight	0.240 Kg	1.440 Kg	316.800 Kg
Variable weight	No		
Gross weight	0.260 Kg	1.682 Kg	395.084 Kg
Tare	0.020 Kg	0.242 Kg	78.284 Kg
Packaging materials	Box bottom/corset Paperboard : 6.0 g Complex Composite : 6.6 g Lid Wood : 7.6 g	Case Paperboard : 121.0 g	Wood : 25000.0 g
Pallet support type			ISO 1 - EURO 1/1 pallet
Expression of the durability date	jj/mm/aa	jj/mm/aa	
Expression of the lot number	quantième d'emballage + N° interne	EAN 128	
Expiration date type	Best before date		
Storage temperature	Between 2°C and 6°C		
Import classification value	0406908200		
Internal code	29464400	29464405	29464406
Invoice name	CBT LR 8P 240G	CBT LR 8P240G PAV EX X6	CBT LR 8P240G PAV EX X6X220
Minimum guaranteed shelf life at delivery			

Sold by SAVENCIA FROMAGE & DAIRY BENELUX Avenue de la couronne 6 Kroonlaan 6 B - 1050 Bruxelles – Brussel BELGIUM