

I DE FRANCE BRIE +/- 3KG



For wine lovers : Pairs well with red wine, particularly from Burgundy or a Pinot Noir.

General

Brand	Ile de France
Commercial Name	I DE FRANCE BRIE +/- 3KG
BEO Code	29830801
Category	PATE MOLLE CROUTE FLEURIE
Aisle	Coupe
Raw material	Other

Ingredients

pasteurised cow's milk, starters, salt, microbial enzyme.

Nutritional information per 100g of finished product

Lipids	31.0 g
Saturated fatty acid	22.0 g
Carbohydrates	1.0 g
Carbohydrates Reducing Sugars	0.5 g
Proteins	17.0 g
Sodium	0.6 g
Kcal	351.0
kJ	1453.0

Technical Information

Customs Code	0406908400
Factory Serial Number	FR 55 551 001CE
Supplier Contractual Date	78 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	0.0 %
Maximum storage humidity	0.0 %
Minimum storage temperature	4.0 °C
Maximum storage temperature	8.0 °C
Product	
Product barcode	3176580111935
Product depth	340.0 mm
Product width	340.0 mm
Product height	40.0 mm
Product net weight	3.000 kg
Product gross weight	3.0263 kg
Pack	
Pack barcode	93176580111938
Pack Net weight	3.000 kg
Pack gross weight	3.2060 kg
Outer	1
Pack depth	390.0 mm
Pack width	390.00 mm
Pack height	60.0 mm
Pack volume	0.009 m³
Pallet	
Pallet barcode	63176580111937
Number of layers / pallet	25
Number of packs / layer	6
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1575.0 mm
Pallet net weight	450.000 kg
Pallet gross weight	505.9450 kg
Total number of packs	150

Product composition

Physico-Chemical Analysis (%)	
Total fat content	31.0 %
Fat content in dry extract	40.0 %

Allergens

The end product contains:

Quality standards

Ideal profile	
Exterior appearance	Fleur homogène et blanche sur face et tranche.
Interior appearance	Pâte ivoire
Texture	Onctueuse, moelleuse et fondante.
Cooking taste	Franç et doux
Smell	Caractéristique des crûtes fleuries (champignon)
Bacteriological standards	
Name	Listeria monocytogenes
m	Absence dans 25 g
M	Absence dans 25 g
Details	sortie usine
Name	Staphylococcus enterotoxins
m	Pas de détection dans 25 g
M	Pas de détection dans 25 g
Details	sortie usine
Name	Escherichia coli
m	100 ufc/g
M	1000 ufc/g
c	2
n	5
Details	-
Name	Coagulase-positive staphylococcus
m	100 ufc/g
M	1000 ufc/g
c	2
n	5
Details	Déclenche la recherche d'entérotoxines si > 100000 ufc/g

Packaging composition

Primary packaging	
Type	Complex
Component	Coated paper
Weight	21.40
Weight unit	Gram
Type	Label
Component	Coated paper
Weight	4.92
Weight unit	Gram
Secondary packaging	
Type	Case
Component	Cardboard
Weight	180.00
Weight unit	Gram
Pallet Component	
Pallet Composition	Wood
Component weight	25000.00