

I DE FRANCE BRIE BLEU 125G LL



Serving suggestion : With crackers.

For wine lovers : A red or white wine of the Bourgogne type.

General

Brand	Ile de France
Commercial Name	I DE FRANCE BRIE BLEU 125G LL
BEO Code	29961501
Category	P M LONGUE CONSERVATION
Aisle	Self-service
Raw material	Other
Family	Cheese
Category	3

Ingredients

Pasteurized cow's MILK, cream, salt, lactic acid bacteria, maturing cultures, coagulating enzyme, Penicillium Roqueforti

Nutritional information per 100g of finished product

Lipids	28.0 g
Saturated fatty acid	19.0 g
Carbohydrates	0.1 g
Carbohydrates Reducing Sugars	0.1 g
Proteins	18.0 g
Sodium	0.8 g
Kcal	321.0
kJ	1359.0
Minerals	
Calcium	400.00 mg

Technical Information

Customs Code	0406409000
Factory Serial Number	FR 52 247 001CE
Supplier Contractual Date	300 days
Lifetime	Shelf life

Logistics

Storage	
Minimum storage humidity	75.0 %
Maximum storage humidity	85.0 %
Minimum storage temperature	2.0 °C
Maximum storage temperature	8.0 °C
Product	
Product barcode	3161712996153
Product depth	103.0 mm
Product width	103.0 mm
Product height	43.5 mm
Product net weight	0.125 kg
Product gross weight	0.1528 kg
Pack	
Pack barcode	13161712996150
Pack Net weight	1.500 kg
Pack gross weight	2.0500 kg
Outer	12
Pack depth	320.0 mm
Pack width	215.00 mm
Pack height	103.0 mm
Pack volume	0.007 m ³
Pallet	
Pallet barcode	53161712996158
Number of layers / pallet	15
Number of packs / layer	12
Pallet depth	1200.0 mm
Pallet width	800.0 mm
Pallet height	1685.0 mm
Pallet net weight	270.000 kg
Pallet gross weight	394.0720 kg
Total number of packs	180

Product composition

Physico-Chemical Analysis (%)	
Maximum dry extract	50.5 %
Minimum dry extract	48.5 %
Total fat content	28.0 %
Fat content in dry extract	50.0 %
Min salt content	1.8 %
Max salt content	2.2 %

Allergens

The end product contains:

Quality standards

Ideal profile	
Exterior appearance	Forme ronde, fleur fine blanche à crème couvrant peu les arêtes
Interior appearance	Pâte régulière, sans coeur avec Persillage intérieur bleu régulier
Texture	Pâte souple
Cooking taste	Goût de bleu légèrement typé, faible goût de cuit
Smell	Non marquée
Bacteriological standards	
Name	Total mesophil aerobic flora
m	5000
M	10 000
c	2
n	5
Details	-
Name	Salmonella spp
m	absence
M	-
n	5
Details	-
Name	Total coliforms
m	10000
M	100000
c	2
n	5
Details	-

Packaging composition

Primary packaging	
Type	Cup / Tub
Component	Not Otherwise Specified
Weight	10.20
Weight unit	Gram
Type	Protective cap
Component	Not Otherwise Specified
Weight	0.50
Weight unit	Gram
Type	Lid
Component	Paperboard
Weight	8.10
Weight unit	Gram
Type	Box bottom/corset
Component	Paperboard
Weight	8.00
Weight unit	Gram
Type	Complex
Component	Not Otherwise Specified
Weight	1.00
Weight unit	Gram
Type	Cup / Tub
Component	Other
Weight	10.20
Weight unit	Gram
Type	Protective cap
Component	Other
Weight	0.50
Weight unit	Gram
Type	Lid
Component	Cardboard
Weight	8.10
Weight unit	Gram
Type	Box bottom/corset
Component	Cardboard
Weight	8.00
Weight unit	Gram
Type	Complex

Primary packaging

Component	Other
Weight	1.00
Weight unit	Gram
Type	Cup / Tub
Component	Other
Weight	10.20
Weight unit	Gram
Type	Protective cap
Component	Other
Weight	0.50
Weight unit	Gram
Type	Lid
Component	Cardboard
Weight	8.10
Weight unit	Gram
Type	Box bottom/corset
Component	Cardboard
Weight	8.00
Weight unit	Gram
Type	Complex
Component	Other
Weight	1.00
Weight unit	Gram

Secondary packaging

Type	Case
Component	Paperboard
Weight	216.80
Weight unit	Gram
Type	Case
Component	Cardboard
Weight	216.80
Weight unit	Gram
Type	Case
Component	Cardboard
Weight	216.80
Weight unit	Gram

Pallet Component

Pallet Composition	Wood
Component weight	25000.00
Pallet Composition	Wood
Component weight	25000.00
Pallet Composition	Wood
Component weight	25000.00