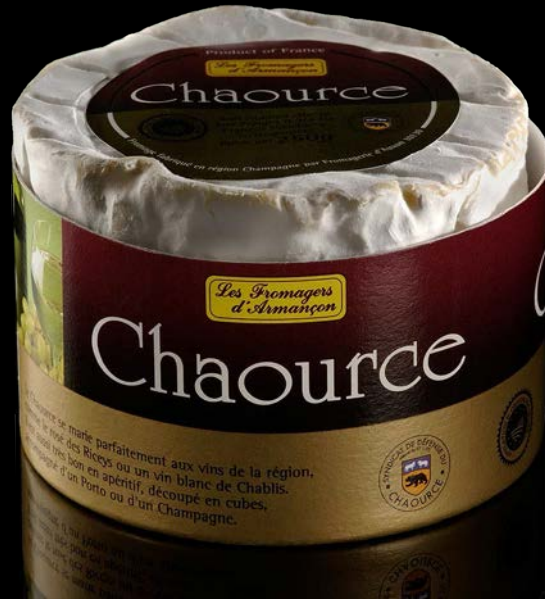




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Technical sheet Chaource AOP



Lactic cheese with a soft texture and a bloomy rind. Its smooth and smooth paste reveals a subtle flavor of tangy cream and hazelnut. 14-day ripening compulsory, recognized Protected Designation of Origin since 1970.

CONDITIONING

CHAOURCE AOP 250 G CASSIS

Order / billing unit	x 6
Net product weight	250g
Gross product weight	260g
Gross package weight	1,560 kg


PALLETIZING

Box dimension	270 x 180 x 75 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 6
Number of layers	10
Number of cases per layers	10 cases
Total number of cases	14 cases
Gross pallet weight (excluding pallet)	218 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891000115
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PRODUCT**CHAOURCE AOP 250 G CASSIS**

Item code	
Nature	Soft cheese, bloomy rind, fine, smooth cheese
Packaging specifications	Label, translucent PVC film, cardboard box
Fat / Dry matter	50 %
Fat / Total Weight	22 %
Type of milk	Pasteurized cow's milk - Milk of designation of origin France 
Ingredients	98% milk, lactic ferments, rennet, salt.
Best before day	35 days from shipment
Conservation	+ 4 à + 8° C

ALLERGENS

Carrier substances of allergens	Milk
Allergen or assimilated	Lactose

OGM

OGM presence	no
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NUTRITIONAL COMPOSITION

Average nutritional values	Pour 100g
Protein	18 g
Total carbohydrates	1 g
Total fat	22 g
Saturated fatty acid	16,8 g
Polyunsaturated fatty acid	0,88 g
Monounsaturated fatty acid	5,13 g
Trans fatty acid	<0,1 g
Energetic value	1211 kJ - 292 kcal
Salt	1,8 g
Sodium	613 mg
Calcium	110 mg
Other	