



excellence  
fromagère



FROMAGERIE  
D'AUXON



## 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 250G LES FROMAGERS D'ARMANCON BOITE BOIS

Order / billing unit	X6
Net product weight	250g
Gross product weight	260g
Gross package weight	1,560 kg

### PALLETIZING


Box dimension	270 x 180 x 75mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 6
Number of layers	10
Number of cases per layers	14 cases
Total number of cases	140 cases
Gross pallet weight (excluding pallet)	218kg

### GENCOD IDENTIFICATION

Bar code EAN 13	3330891000115
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**PRODUCT**

CHAOURCE AOP 250G LES FROMAGERS D'ARMANCON BOITE BOIS

Item code	
Nature	Soft cheese, bloomy rind, fine, smooth cheese
Packaging specifications	ELabel, translucent PVC film, wood 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	