



excellence
fromagère



FROMAGERIE
D'AUXON



Technical sheel Douceur de Troyes

Soft cheese with cow's milk and mixed rind. The dairy cream which enriches its dough gives it an incomparable smoothness and melting texture. It develops subtle aromas of cream and fresh butter.

CONDITIONING

DOUCEUR DE TROYES 200G

Order / billing unit	x 8
Net product weight	200 g
Gross product weight	205 g
Gross package weight	1,64 kg


PALLETIZING

Box dimension	270 x 180 x 75 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 8
Number of layers	10
Number of cases per layers	12 cases
Total number of cases	120 cases
Gross pallet weight (excluding pallet)	196 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891000887
-----------------	---------------

PRODUCT**DOUCEUR DE TROYES 200G**

Item code	
Nature	Soft cheese made with whole milk and enriched with cream
Packaging specifications	Label, translucent PVC film
Fat / Dry matter	72%
Fat / Total Weight	36%
Type of milk	Pasteurized cow's milk - Milk of designation of origin France 
Ingredients	Milk 79%, dairy cream 19%, lactic ferments, rennet, salt 2%
Best before day	35 days from shipment
Conservation	+ 4 à + 6° C

ALLERGENS

Carrier substances of allergens	Milk
Allergen or assimilated	Lactose

OGM

OGM presence	No
--------------	----

NUTRITIONAL COMPOSITION

Average nutritional values	Pour 100g
Protein	9,5 g
Total carbohydrates	2,7 g
Total fat	36 g
Saturated fatty acid	24,3 g
Polyunsaturated fatty acid	0,82 g
Monounsaturated fatty acid	11,9 g
Trans fatty acid	
Energetic value	1702 kJ - 412 kcal
Salt	1,8 g
Sodium	472 mg
Calcium	415 mg
Other	