



excellence  
fromagère



FROMAGERIE  
D'AUXON



## Technical sheet Palais des Ducs

The Palais des Ducs is a soft cow's milk cheese. It is made with whole milk to which we add cream which gives it its infinite sweetness. Its paste is melting. It is matured between 3 and 4 weeks. It is soft on the palate, dressed in fluffy and snowy white, it has a slight taste of almond and milk. It will delight delicate palates.

### CONDITIONING

### PALAIS DES DUCS

Order / billing unit	x 1
Net product weight	1,6 kg
Gross product weight	1,8 kg
Gross package weight	1,8 kg


### PALLETIZING

Box dimension	220 x 220 x 100 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 1
Number of layers	10
Number of cases per layers	14 cases
Total number of cases	140 cases
Gross pallet weight (excluding pallet)	252 kg

### GENCOD IDENTIFICATION

Bar code EAN 13	3330891000740
-----------------	---------------

**PRODUCT****PALAIS DES DUCS**

Item code	
Nature	Soft cheese with whole milk, flowery rind and enriched with cream
Packaging specifications	Waxed label and sheet
Fat / Dry matter	76%
Fat / Total Weight	40%
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	40 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	