



excellence
fromagère



FROMAGERIE
D'AUXON



Technical sheet Soumaintrain



Soft cheese with cow's milk and mixed rind. A wrinkled orange-yellow crust with a light white down hides a melting and creamy paste. The aromas are distinctive and reveal a subtle nutty flavor. The flavors assert themselves over time.

CONDITIONING

SOUMAINTRAIN IGP 200 G

Order / billing unit	x 6
Net product weight	200 g
Gross product weight	205 g
Gross package weight	1,23 kg


PALLETIZING

Box dimension	303 x 200 x 65 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	12 caisses
Total number of cases	120 caisses
Gross pallet weight (excluding pallet)	147 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891000757
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PRODUCT**SOUMAINTRAIN IGP 200 G**

Item code	
Nature	Soft cheese, mixed rind, fine and tender cheese
Packaging specifications	Label, microperforated film, wood box
Fat / Dry matter	50%
Fat / Total Weight	20%
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 + 6° 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	16,9 g
Total carbohydrates	1 g
Total fat	20 g
Saturated fatty acid	14,7 g
Polyunsaturated fatty acid	0,8 g
Monounsaturated fatty acid	4,59 g
Trans fatty acid	<0,1 g
Energetic value	1059 kJ - 255kcal
Salt	1,4 g
Sodium	558 mg
Calcium	110 mg
Other	