



excellence  
fromagère



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D'AUXON



## Technical sheet Saint-Julien

Fresh lactic cheese, it is not salty and allows everyone to decorate it according to their imagination. Garlic and herbs, three peppers and paprika for salty flavors or jam, honey and maple syrup for sweet cravings. Making canapes or cream cheese tart, everything is possible ...

### CONDITIONING

### SAINT-JULIEN 250 G

Order / billing unit	x 6
Net product weight	250 g
Gross product weight	260 g
Gross package weight	1,56 kg

### PALLETIZING


Box dimension	360 x 240 x 75 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 6
Number of layers	20
Number of cases per layers	9 cases
Total number of cases	180 cases
Gross pallet weight (excluding pallet)	269 kg

### GENCOD IDENTIFICATION

Bar code EAN 13	3269770000031
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**PRODUCT**

SAINT-JULIEN 250 G

Item code	
Nature	Cold cheese, unsalted
Packaging specifications	PET jar and lid, sorbent disc, welded translucent film
Fat / Dry matter	45%
Fat / Total Weight	17%
Type of milk	Pasteurized cow's milk - Milk of designation of origin France 
Ingredients	98% milk, lactic ferments, rennet
Best before day	21 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	11,7 g
Total carbohydrates	3 g
Total fat	14,9 g
Saturated fatty acid	10,73 g
Polyunsaturated fatty acid	0,58 g
Monounsaturated fatty acid	3,59 g
Trans fatty acid	
Energetic value	801 kJ - 193 kcal
Salt	
Sodium	50,2 mg
Calcium	
Other	