



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 ETIQUETTE DOREE 250 G CELLO

Order / billing unit	x 12
Net product weight	250g
Gross product weight	260g
Gross package weight	3,120 kg


PALLETIZING

Box dimension	360 x 240 x 75 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 12
Number of layers	10
Number of cases per layers	9 cases
Total number of cases	90 cases
Gross pallet weight (excluding pallet)	280kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891000115
-----------------	---------------

PRODUCT**CHAOURCE AOP ETIQUETTE DOREE 250 G CELLO**

Item code	
Nature	Soft cheese, bloomy rind, fine, smooth cheese
Packaging specifications	Label, translucent PVC film
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
--------------	----

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	