



excellence
fromagère



FROMAGERIE
D'AUXON



Technical sheet Crème au Chaource

Specialty of processed cheese made from Chaource PDO. For making canapes as an aperitif, in conjunction with sauce or grilled meat topping. The possibilities are endless.

CONDITIONING

CREME AU CHAOURCE 220 G

Order / billing unit	x 6
Net product weight	220g
Gross product weight	240g
Gross package weight	1,44 kg


PALLETIZING

Box dimension	270 x 180 x 75mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 6
Number of layers	10
Number of cases per layers	14 cases
Total number of cases	140 cases
Gross pallet weight (excluding pallet)	201 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891222227
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PRODUCT**CREME AU CHAOURCE 220 G**

Item code	
Nature	Cheese spread spread based on Chaource AOP
Packaging specifications	PP jar and PS lid, operculum
Fat / Dry matter	50 %
Fat / Total Weight	24 %
Type of milk	Pasteurized cow's milk - Milk of designation of origin France 
Ingredients	Chaource AOP, butter, water, iron salt: E450a, c, E339
Best before day	42 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	14,87 g
Total carbohydrates	1,8 g
Total fat	24 g
Saturated fatty acid	17,1 g
Polyunsaturated fatty acid	
Monounsaturated fatty acid	
Trans fatty acid	
Energetic value	1238 kJ - 299 kcal
Salt	1,63 g
Sodium	
Calcium	
Other	