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D'AUXON



Technical sheet Crème des Chefs

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. The Crème Des Chefs jar 500 g is microwaveable to make a hot fondue in just a few minutes to coat potatoes..

CONDITIONING

CREME DES CHEFS 500 G

Order / billing unit	x 2
Net product weight	500 g
Gross product weight	550 g
Gross package weight	1,10 kg

PALLETIZING


Box dimension	270 x 180 x 75 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 2
Number of layers	10
Number of cases per layers	12 cases
Total number of cases	120 cases
Gross pallet weight (excluding pallet)	132 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891000399
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PRODUCT

CREME DES CHEFS 500 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	