



excellence
fromagère



FROMAGERIE
D'AUXON



Technical sheet Langres AOP



Soft cheese, washed rind, with thermised cow's milk. Has a light yellow to brown rind, characteristic bowl, distinctive flavor, pleasant strength without excess. Recognized AOP since 1991.

CONDITIONING

LANGRES AOP 180 G

Order / billing unit	X10
Net product weight	180g
Gross product weight	185g
Gross package weight	2,150 kg

PALLETIZING


Box dimension	450 x 195 x 83 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 10
Number of layers	11
Number of cases per layers	8 cases
Total number of cases	88 cases
Gross pallet weight (excluding pallet)	162 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891100105
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PRODUCT

LANGRES AOP 180 G

Item code	
Nature	Soft cheese, washed rind, fine cheese
Packaging specifications	Label, translucent PVC film
Fat / Dry matter	50 %
Fat / Total Weight	22 %
Type of milk	Thermised cow's milk - Milk of designation of origin France 
Ingredients	98% milk, lactic ferments, rennet, salt, natural coloring E160B (ii)
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	17,2 g
Total carbohydrates	0,68 g
Total fat	22 g
Saturated fatty acid	15,9 g
Polyunsaturated fatty acid	0,68 g
Monounsaturated fatty acid	7,03 g
Trans fatty acid	<0,1 g
Energetic value	1210 kJ - 292 kcal
Salt	2 g
Sodium	547 mg
Calcium	188 mg
Other	